20 ENTREES UNDER $3 • TERRIFIC TRIFLES

#1 COOKING MAGAZINE IN THE WORLD

COOKING • CARING • SHARING

taste of home

photo of every recipe

fresh, light ...and delicious!

12 MOUTHWATERING CONTEST WINNERS

140 FAMILY-FRIENDLY RECIPES & TIPS

tropical flavor explosion!

PG. 53

PLUS veggies at their best

BACON not just for breakfast anymore!

PRINTED ON RECYCLED PAPER

"Real food from real home cooks"

APRIL & MAY 2010
$3.99 | $4.99 CANADA

TASTEOFHOME.COM

ADVERTISEMENT

the Gallo women share what keeps their family together and offer up the perfect springtime dish.

Q: Your relationship seems pretty close-knit. What's the key to maintaining a strong family bond?

Ofelia: It's really important to prioritize time together with the family. Whether it's getting together for Sunday Brunch or a movie night, finding fun activities for all members of the family to enjoy is key to keeping a close bond.

Stephanie: With Easter approaching and the weather getting nicer every day, spring is an especially great time for family. There is a wide range of outdoor events that both kids and adults can enjoy together. Our family loves getting together for a weekend picnic – it's a great way for us to catch up with each other.

Q: This time of year certainly sees its share of social activities. Any tips for entertaining in the springtime?

Ofelia: Though I love to entertain friends and family throughout the year, I particularly enjoy entertaining in the spring because of the fresh and delicious produce that is readily available in the Central Valley. Asparagus and artichokes are two of my favorites. The best tip for entertaining in the spring is to take advantage of all the "in season" produce and craft your menu around what is fresh and local.

Stephanie: Like the Spring Risotto! Risotto is my absolute favorite food thanks to my grandmother. She made the most amazing Risotto, a gift that we're happy to share. We simply updated the family recipe to take advantage of spring.

Q: And what wine would you suggest with this Risotto?

Stephanie: I'd say our Sauvignon Blanc.

Ofelia: Definitely. Its herbal, mineral and citrus flavors are a nice complement to spring produce.

Spring Risotto with Asparagus, Lemon and, Garlic

- Chicken Stock, 6 cups
- Olive Oil, 2 Tbs
- Yellow Onion, minced, 1 cup
- Arborio rice, 2 cups
- Gallo White Wine, 1 cup
- Asparagus, cut into 1-inch lengths, ½ lb
- Parsley, minced, 1 Tbs
- Garlic, minced, 1 tsp
- Lemon Zest, 1 tsp
- Butter, 4 Tbs
- Parmesan Cheese, grated, ½ cup

Directions

Heat the chicken stock and hold warm over medium heat. Heat a pot large enough to accommodate all of the ingredients on medium high and add the olive oil and onions, sauté until translucent and add garlic. Add the rice and stir with a wooden spoon to toast the rice for 2–3 minutes, add the wine and continue to stir. When all of the wine is absorbed by the rice, add the hot chicken stock in 1/3rd increments and stir. Only add the next 1/3rd of stock when the previous 1/3rd is absorbed by the rice and keep giving the rice a light stir. When the last 1/3rd of stock is almost absorbed add the asparagus, parsley, and lemon zest, keep stirring. Once the stock is absorbed remove the pot from heat and add the butter and parmesan cheese and give the Risotto one last stir. Garnish with additional lemon zest, cheese, and parsley.

Yield: 4–6 servings

taste of home
APRIL/MAY 2010

FEATURES

CONTEST
51 **lighten up!**
Our 12 scrumptious prize-winners scrimp on calories, not on taste

60 **all perked up**
Coffee adds fresh-brewed flavor to tangy barbecue sauce, yummy desserts and more

63 **the taste of spring**
Sample the season's best veggies, prepared to perfection

68 **bacon boom**
It's not just for breakfast, and this mouthwatering selection proves it

"Strange to see how a good dinner and feasting reconciles everybody."

—SAMUEL PEPYS
18TH-CENTURY ENGLISH WRITER/POLITICIAN

let's go light

Feeling sluggish after a winter of hibernation? Try these light yet satisfying dishes

MAIN DISHES
Apricot-Glazed Pork Tenderloin, 57
Broccoli-Ham Macaroni, 55
Chicken & Vegetable Stir-Fry, 57
Chicken Florentine Meatballs, 53
Grilled Stuffed Turkey Burgers, 55
Mushroom Lasagna, 39
Philly Cheese Fakes, 39
Shrimp & Shiitake Stir-Fry with Crispy Noodles, 36

BEVERAGE
Spiced Pineapple Cooler, 15

"Real food from real home cooks"

COOK SMART

30 QUICK FIX
Satisfying meals start with rotisserie chicken

34 SPICE RACK
Savory fish entree will have you hooked on fennel

35 COOKING SCHOOL
Be well-bread: Make your own seasoned croutons

IN EVERY ISSUE

7 TABLE TALK

8 FIELD EDITOR SPOTLIGHT

9 KITCHEN CHAT

10 MIXING BOWL

11 HIDE & SEEK CONTEST

52 NEW RECIPE CONTEST: GARLIC AND ONIONS

82 RECIPE INDEX

OPEN HOUSE

14 APPETIZERS & SNACKS
No spring shower is complete without tasty treats

16 POTLUCK
The crowd will go wild over these trifle bowl delights

18 DREAM KITCHEN CONTEST
Handy hubby's custom cabinets make this kitchen a standout

22 SPECIAL OCCASION
It's easy to make your cake look like a million bucks

26 CASUAL ENTERTAINING
Dinner clubs bring friends, fun and good food together

36 HEALTHY CHOICES
Mighty mushrooms are loaded with nutritional value

40 EAT SMART
Good-for-you news about fiber, vitamin D and more

43 KIDS IN THE KITCHEN
Teen chef's pizza, and muffins from mommy's helper

46 TIPS FROM A PRO
Homemade pesto in minutes, four delicious ways

47 MENU SAVERS
Thrifty and tasty go hand in hand with these bean dishes

CLOSE TO HOME

72 MOM'S BEST
This mom's family eats the whole enchilada—and asks for more

76 FIELD EDITOR FAVORITES
Connecticut cook serves up eye-opening brunch

79 COOKS WHO CARE
Freezer-pleasing baby shower is heaven-sent for new mom

80 TOH FIELD EDITORS
Is there a Field Editor in your town? Check the list

ON OUR COVER

Tropical Fusion Salad with Spicy Tortilla Ribbons, 53

Lavender Lemonade, 73

PHOTOGRAPHER
Rob Hagen

SET STYLIST
Stephanie Marchese

FOOD STYLIST
Sarah Thompson

SOUPS & SALADS

Curried Chicken Salad, 55

Southwest Chicken Salad, 32

Spicy Black Bean Soup, 53

Tropical Fusion Salad with Spicy Tortilla Ribbons, 53

SWEETS

Cappuccino Granita, 61

Chocolate Malt Desserts, 57

Kids' Favorite Blueberry Muffins, 45

Light Sour Cream Coffee Cake, 55

Rhubarb Cake with Lemon Sauce, 64

Sensational Tiramisu, 53

Strawberry-Rhubarb Meringue Pie, 57

visit us @ tasteofhome.com

ONLY AT tasteofhome.com

Spring Ahead

Pick a fresh crop of spring recipes perfect for Easter, Mother's Day or Cinco de Mayo at **tasteofhome.com**. From sweet treats to spicy delights, explore the new flavors and recipes of the season for all your spring celebrations.

Sunny Morning Doughnuts
tasteofhome.com/mothersday

Mandarin Salsa
tasteofhome.com/cincodemayo

Magnolia Dream Cheesecake
tasteofhome.com/easter

Find fresh spring recipes at tasteofhome.com

want More?

Visit tasteofhome.com/plus FOR

Sunny Flower Cake
A cupcake creation perfect for spring occasions

Dinner Clubs
Want to start your own? Readers tell you how

Six Downsized Dishes for Two
Delicious recipes from this issue, pared down

Mushroom Guide
Tips on buying, preparing and storing

Kids' Coloring Book Page
Download, color and make the recipe

Bacon's Hot!
Check out our sizzlin' recipes at tasteofhome.com/bacon

EDITOR IN CHIEF Catherine Cassidy
CREATIVE DIRECTOR Ardyth Cope
FOOD DIRECTOR Diane Werner RD
EXECUTIVE EDITOR Christian Millman

EDITOR Barbara Schuetz
SENIOR ART DIRECTOR Sandra L. Ploy
FOOD EDITOR Patricia Schmeling
ASSOCIATE EDITOR Cheri Mantz
RECIPE ASSET SYSTEMS MANAGER Coleen Martin
RECIPE EDITORS Mary King, Christine Rukavena
COPY EDITOR Susan Uphill
EDITORIAL ASSISTANTS Jane Stasik, Joanne Wied
EXECUTIVE ASSISTANT Marie Brannon

TEST KITCHEN
TEST KITCHEN MANAGER Karen Scales
ASSOCIATE FOOD EDITORS Alicia Bozewicz RD, Tina Bellows, Marie Parker, Annie Rundle
RECIPE SPECIALISTS Jenni Sharp RD, Katie Bartnicki
TEST KITCHEN COORDINATOR Kristy Martin
TEST KITCHEN ASSOCIATES Rita Krajcir, Laura Scharnott, Jenny McCarthy

PHOTO STUDIO
PHOTOGRAPHERS Rob Hagen, Dan Roberts, Jim Wieland, Lori Foy
SET STYLISTS Jenny Bradley Vent, Stephanie Marchese, Melissa Haberman, Dee Dee Jacq, Deone Jahnke
FOOD STYLING MANAGER Sarah Thompson
FOOD STYLISTS Kaitlyn Besasie, Alynna Malson, Shannon Roum, Diane Armstrong, Ronne Day
FOOD STYLIST ASSISTANT Leah Rekau
PHOTO STUDIO COORDINATOR Kathy Swaney
PHOTO STUDIO BUSINESS MANAGER Kimberly Gohr

VICE PRESIDENT, PUBLISHER, TASTE OF HOME MEDIA GROUP
Lora Gier lora_gier@rd.com

ADVERTISING DIRECTOR
Mary Gilbert, mary_gilbert@rd.com
MARKETING DIRECTOR Kym Blanchard

ADVERTISING
EASTERN ACCOUNT DIRECTOR
Piper Goodspeed, piper_goodspeed@rd.com

DETROIT ACCOUNT MANAGER
Jani Berger, jani_berger@rd.com

MIDWEST & WESTERN ACCOUNT DIRECTOR
Kelly Paxson, kelly_paxson@rd.com

WESTERN ACCOUNT MANAGER
Joel Millikin, joel_millikin@rd.com
ADVERTISING TRAFFIC SPECIALIST Kristine Jacobson

TASTE OF HOME AND HOME & GARDEN DIGITAL GROUP
GENERAL MANAGER Renee Jordan
SENIOR WEB EDITOR Sarah Marx Feldner
WEB COMMUNITY MANAGER Erik Bergstrom
ASSOCIATE WEB EDITORS Heather Gergen, Julie Meyers

TASTE OF HOME COOKING SCHOOLS
GENERAL MANAGER Erin Puariea

CONSUMER MARKETING
U.S. CHIEF MARKETING OFFICER Lisa Karpinski

RDA U.S. AFFINITIES
PRESIDENT Suzanne M. Grimes
VICE PRESIDENT, CREATIVE DIRECTOR Paul Livornese
VICE PRESIDENT, SALES, DIGITAL FEAST Amber Dunn
VICE PRESIDENT, SALES & MARKETING Maureen Polo
SENIOR EXECUTIVE DIRECTOR, INTEGRATED SALES & MARKETING Jennifer Toth
DIRECTOR, INTEGRATED SALES Kristine Cronin

THE READER'S DIGEST ASSOCIATION, INC.
PRESIDENT AND CHIEF EXECUTIVE OFFICER
Mary G. Berner
PRESIDENT, U.S. AFFINITIES
Suzanne M. Grimes
SENIOR VICE PRESIDENT, GLOBAL CHIEF MARKETING OFFICER
Amy J. Radin

Audit Bureau of Circulations

SPRING INTO A NEW YOU

Isn't springtime wonderful? Here at *Taste of Home* in Greendale, Wisconsin, winter is often a long, hard ride. My husband's birthday is in April, and we plead with Mother Nature for an end to the wintry mess by then. She doesn't always come through, and we have grumbled our way through snowy Easters and sleety Mother's Days.

But when spring does finally chase the chill away, it's delightful. Nothing makes you appreciate the beauty of a warm, sunny day like having endured dozens of ridiculously cold ones. During those first weeks of nice weather, we jump at the chance to shed those bulky winter clothes—unless some of the bulk we're carrying around is more than clothes.

It happens to the best of us. We vow on December 31st to start dieting the next day, only to lose our resolve and fall back into old eating habits. Baggy sweaters and jeans help us ignore what's going on, but spring weather forces us to face the truth when our favorite pair of shorts is too snug to snap.

Sound familiar? Well, every day's a perfect day to renew your resolution to eat more healthfully, and *Taste of Home* can help you in some great-tasting ways. This issue, our Lighten Up contest proves that comfort food doesn't have to be fattening. You'll find prize-winning main dishes, sensational salads, even desserts—including strawberry rhubarb pie and my favorite, creamy tiramisu—all served up by real home cooks. You will never for a moment consider these recipes dieter's fare. Our Healthy Choices feature offers even more good-for-you recipes. We've also introduced a brand-new column, Eat Smart, to provide you with up-to-date information on cooking and eating more healthfully.

At **tasteofhome.com**, click on our Healthy channel and discover an entire digital world of recipes, videos and healthy lifestyle advice. And for six issues a year of great, light recipes, check out *Taste of Home's Healthy Cooking* magazine; you can subscribe on our Web site.

Finally, if you're looking for a complete program to help shed those extra pounds for good without feeling deprived, pick up our new *Taste of Home Comfort Food Diet Cookbook*. It features a 6-week meal plan, plus more than 400 recipes for dishes so delicious your whole family will love them. Find it wherever books are sold, or to try the first week of the plan absolutely free, go to **tasteofhome.com/freemenu**.

Here's to looking great in that pair of shorts!

Catherine Cassidy
Editor in Chief

QUESTIONS ABOUT YOUR SUBSCRIPTION? Write to *Taste of Home* customer service, P.O. Box 5294, Harlan IA 51593-0794; call 1-800/344-6913 or E-mail *rpsubscustomercare@custhelp.com*

FIELD EDITOR SPOTLIGHT

Taste of Home's enthusiastic team of volunteer editors from across the U.S. and Canada share recipes, cooking tips and more with our staff and on-line community.

Take a look at the complete list of Field Editors on page 80; maybe one of them lives in your neighborhood!

SANDI PICHON // MEMPHIS, TN

FAMILY STATS: One son, one granddaughter and two great-granddaughters. Sandi is a freelance writer, and she also works at a gift shop. She collects Elvis memorabilia.

"I'm originally from Memphis, and my parents were restaurant owners. I won my first cooking contest in fifth grade: second place in a 4-H contest for my cherry pie.

"Living in Louisiana for 32 years taught me a whole new way of cooking. Boiled and grilled seafood were staples, and there were parties every month. Now that I'm back in Memphis, my friends and I take turns cooking every week so we get balanced meals."

SPOTTED! "As the author of two books on Elvis Presley, I do a lot of fan club events where I talk about our friendship. I often get E-mails from people I've met around the country. One couple in New York wrote to say they were shocked when they saw my name on a recipe in *Taste of Home* and learned that I am a Field Editor. Now they look for my recipes in every issue."

BIANCA NOISEUX // BRISTOL, CT

FAMILY STATS: Husband Clint, an electrician; two sons, Blake, 6, and Mason, 4. Bianca works part-time as an investment sales assistant.

"Cooking for family and friends truly makes me happy. For the 10 years I've been married, I've been collecting recipes from wherever I can find them. One of my hobbies is trying new dishes and decadent desserts. Every time I go to a party, I'm asked to bring my chocolate chip cookies. I'd love to someday run my own dessert catering company.

"I recently compiled a cookbook for my mother-in-law, who kept all her recipes in a shoe box—and got a ton of great recipes in the process."

JUDY BATSON // TAMPA, FL

taste of home fieldeditor

You'll find this symbol wherever a TOH Field Editor is featured

FAMILY STATS: Single, two grown children, Emmy and Jenny; and four grandchildren. Judy is retired.

"As a career Army officer's wife, I lived in Turkey, Germany and all over the U.S. We once hosted a reception for 250 Turkish officers and their wives, and I prepared all the appetizers.

"Being creative in the kitchen is my idea of a good time. We have a family events day once a month at my home to celebrate any birthdays or other special occasions, and I make tons of food. I'm an active volunteer with the American Legion Auxiliary and the American Red Cross."

JOIN OUR TEAM! » Love to cook? Love *Taste of Home*? You might be interested in becoming one of our volunteer Field Editors. If you would like to be considered, please fill out the short application form at **www.tasteofhome.com/apply**

DEAR JANE...

I love to buy rotisserie chickens because I can make a variety of easy meals with them, and it doesn't seem like we're eating chicken three days in a row. I usually buy three at a time. For the first meal, I serve the chicken with mashed potatoes and gravy. The second is chicken soup, and the third is usually my Chicken Alfredo Casserole.

The casserole is a breeze: Chop a medium onion, a stalk of celery and two garlic cloves, and saute in olive oil until tender with a small package of julienned carrots. Add two jars of Alfredo sauce and the meat from one chicken, and heat. Then stir in cooked noodles.

For other easy and delicious options, turn to page 30.

The cake on our December/January cover was a big hit with readers. I received lots of comments, but my favorite came from Angela Grogg of Waynesville, MO: "My 13-year-old daughter, Liz, wanted to make something special for her sister, Mandy, who is in the National Guard and was coming home for Christmas. Liz knew exactly what to make—the Chocolate Celebration Cake. It's the first cake Liz baked by herself. It turned out beautiful and tasted wonderful!"

Jane Stasik, Editorial Assistant

I'd like to hear from you, too, at **DearJane@tasteofhome.com**.

LOVE LETTER!

Each issue, one lucky reader will receive a TOH apron for sending in our favorite "love" letter of the month. Sabrina, your apron is on its way!

TOH IS A GREAT TEACHER

My wonderful mother-in-law first gave me a subscription to *Taste of Home* in December 2004, when I was dating her son. I never learned to cook growing up and was just beginning to find my way around the kitchen, usually leaving melted spatulas and burnt eggs in my wake. My TOH subscription was an incentive to keep trying, and now, as long as I keep the latest issue in sight and follow the instructions diligently, I can usually hold my own with minimal culinary catastrophe.

I wanted to let you know how delighted I was by the Mom's Best section in the February/March issue. As a first-generation American, I appreciate the opportunity to learn how to prepare meals from diverse backgrounds. My husband and I love Indian food, and I can't wait to try the Minted Rice with Garbanzo Curry. Thanks for keeping TOH exciting and fun—and for teaching me how to cook!

—**Sabrina Ehmke Sergeant** // LINCOLN, NE

Bayer HealthCare

Even our cap is pain-free.

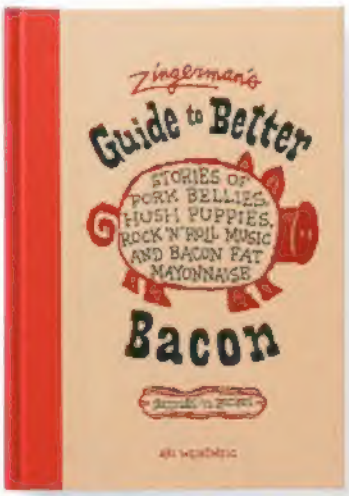
The Aleve Arthritis Soft Grip Cap™ is covered with a rubber-like material to give you extra traction. Only two pills can provide all day relief from arthritis pain.* And with our arthritis Soft Grip Cap, Aleve feels better than ever.

As always, Aleve is 100% Acetaminophen-Free.

*Use as directed for minor arthritis pain.
© 2010 Bayer HealthCare LLC.

(mixing bowl)

FOOD NEWS • FUN NOTES • TASTY NUGGETS



READ ALL ABOUT IT

Love bacon? Really love bacon? Then read all about it in *Zingerman's Guide to Better Bacon* by Ari Weinzweig. Learn the differences between pancetta and pork belly, explore the history of bacon and try some of the bacon recipes. You're no expert without it! $29.99

HOOFIN' IT

You can talk the talk, but can you walk the walk? It's no problem in these stylish, sassy bacon-looking shoes. $60

CURE YOUR OWIES

What better way to heal those cuts and scrapes than with bacon? Not real bacon, just bacon bandages. They'll make you feel all better. $4.95

TIMED RIGHT

Wear your love of bacon loud and proud with this conversation-starting timekeeper. $24.95

HOG HEAVEN!

Check out some of the unique products we found dedicated to ever-popular bacon

MMMMM...ENVELOPES

Why can't envelopes taste better? They can! The makers of Baconnaise, a bacon-flavored mayonnaise, somehow made envelopes taste like bacon. It's the best thing that's happened to letter-writing since stamps! $6.99

A SMOKIN' GIFT

Any bacon fan would love to receive a Smoked Bacon Sampler—3 pounds of different, delicious bacons delivered right to your door. $25.95

BUY!

Want any of these goodies? Go to **tasteofhome.com/links**

GREAT FIND

Rustler's Rooste

PHOENIX, AZ

YEE HAW!

» A meat-lover's paradise, this joint serves meat of all kinds, from ribs to rattlesnake

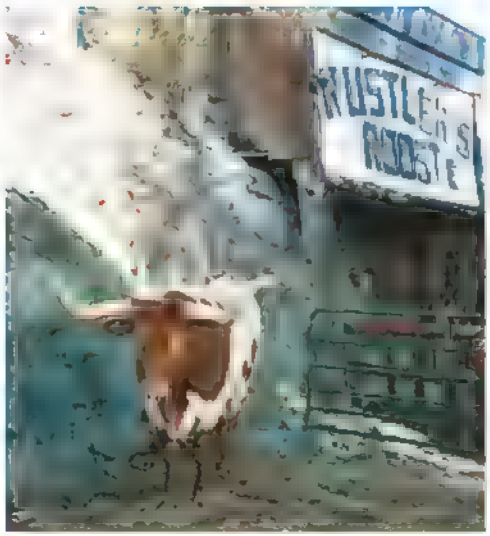
» Enjoy live country music every night. Put on your boots and go two-steppin'.

» Say "hi" to Horney, a longhorn steer, near the entrance to the restaurant. His horns span 4 feet!

» Legend says the site of the restaurant was a h deout for cattle rustlers.

» The popular tin slide in the dining room was originally used when the Rooste was a cabin and inhabitants had to escape bounty hunters.

WILD, WILD WEST



While on vacation a few years ago, Field Editor Brenda Clark visited this zany Western steakhouse at the foothills of South Mountain in Phoenix, AZ. "I have never eaten a better steak in my life," says Brenda, who lives in Rexburg, IN. The restaurant, open since 1971, is fun for the whole family—there's even a slide in the dining room.

For Rustler's Rooste's Award Winning Chuck Wagon Chil and more about the restaurant, visit **tasteofhome.com/links**

SAY CHEESE!

April is National Grilled Cheese Month

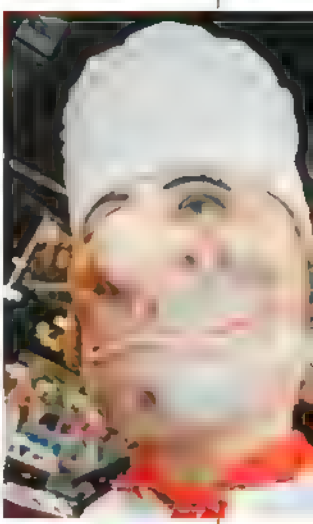
food fests

SCOTTSDALE CULINARY FESTIVAL
Scottsdale, AZ
April 13-18, 2010

4TH ANNUAL EARTH DAY FOOD & WINE FESTIVAL
Santa Margarita, CA
April 16-18, 2010

NEW ENGLAND REGIONAL CHILI COOK OFF
Somers, CT
May 1, 2010

NEW ORLEANS WINE & FOOD EXPERIENCE
New Orleans, LA
May 25-29, 2010



MORE!

For details, go to **tasteofhome.com/links**

> Life expectancy would grow by leaps and bounds if green vegetables smelled as good as bacon.
>
> Doug Larson, Runner, Olympic Gold Medalist, 1924

survey says...

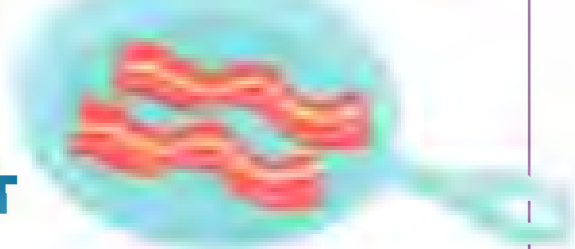
We asked fans on the *Taste of Home* Facebook page, "If you were a spice, which one would you be?" The top 5 were:

- Cinnamon
- Garlic
- Cayenne
- Cumin
- Nutmeg and paprika (tie)

It didn't make the top 5, but fennel is one of our favorites. See why on page 34

Become a fan of TOH on Facebook and join the fun. Go to **facebook.com/tasteofhome**

ENTER OUR HIDE & SEEK CONTEST



Find the pan of bacon
You could win a $50 gift certificate to Shop Taste of Home.

Go to tasteofhome.com to enter; 100 winners will be drawn from entries with the correct answer. Or mail a postcard with the page number and your name, address and phone number to Hide & Seek, *Taste of Home*, 5400 S. 60th St., Greendale, WI 53129. Winners are drawn at random.

THE DOUGHNUT WAS HIDDEN ON PAGE 90 IN OUR FEB/MAR 2010 ISSUE

Napkins so thick and soft, it's easy to forget they're paper

Vanity Fair Napkins —
Wonderfully soft.
Amazingly strong.
Surprisingly affordable.

vanityfairnnapkins.com

© 2010 Georgia-Pacific Consumer Products LP. All rights reserved.
VANITY FAIR and the Shell Emboss are registered trademarks of
Georgia-Pacific Consumer Products LP.

MANUFACTURER'S COUPON EXPIRES 07/04/2010

SAVE 55¢

OFF ANY ONE (1) PACKAGE OF VANITY FAIR NAPKINS, PLATES, BOWLS OR CUPS

0042000-051241

9 942000 800550

CONSUMER: Redeemable only by purchasing the specified brand size. Void if reproduced, purchased, transferred or where prohibited, taxed or restricted by law. Any other use constitutes fraud. Consumer pays sales tax. LIMIT ONE COUPON PER ITEM PURCHASED. RETAILER: Mail to Georgia-Pacific Consumer Products LP, CMS Dept. 30400, 1 Fawcett Drive, Del Rio, TX 78840 to signify your compliance with our "Coupon Redemption Policy" available upon request, and to be reimbursed for the face value plus 8¢ handling. Good only in U.S.A. Cash value .01¢. © 2010 Georgia-Pacific Consumer Products LP. All rights reserved. Georgia-Pacific & Logo and VANITY FAIR are trademarks owned by or licensed to Georgia-Pacific Consumer Products LP.

Georgia-Pacific

OPEN HOUSE

BRIGHT IDEAS FOR WELCOMING FRIENDS & FAMILY INTO YOUR HOME

WORDS OF LOVE

Heartfelt traditions like a memory box make a Mother's Day celebration extra-special

Any mom would be thrilled with a brunch, dinner or party in her honor. But it's loving sentiments that really touch her heart. That's why a memory box is a gift she'll appreciate. You can even make it an annual event.

Before the big day, ask everyone who will attend the get-together to send you a special message for Mom. The message can be humorous or sentimental, a simple thought or a recollection. Type or print the messages with the person's name on slips of paper, fold and place in a pretty box. Each person can read their precious note to her as Mom pulls them from the box. Make sure to have tissues on hand!

START A TRADITION

Here are a few more ideas that will make Mom's day!

- Film a video. Have relatives and friends share their thoughts about Mom and throw in some memorable pictures of her. Gather with dessert and coffee for the screening.
- Make a gift CD of songs your mom loves, and use it as background music at the get-together. Record one each year so she can see if her tastes have changed.
- Create a booklet of coupons redeemable for special favors from everyone, young and old, who attends the party. Their gift can be anything from picking up toys or mowing the lawn to a free movie night or spa day.

SHOWER POWER

Make these dainty, delightful treats the life of the party at your bridal or baby shower

candied fruit platter

"Luscious chocolate-dipped fruits make a perfect dessert and a pretty arrangement for your table. I like to serve them at brunches or buffets."

Dina Nicastro

PREP: 1-1/4 HOURS YIELD: VARIES

[illegible] apples and [illegible] grapes and sweet cherries

[illegible] cup (6 oz.) semisweet chocolate chips

1/2 lb. white candy coating, chopped

Toasted coconut and finely chopped pecans, optional

Prepare fruit; pat dry with paper towels. Microwave unwrapped candies, one at a time, for 10 seconds each. Wrap softened candies around strawberries and pretzel sticks as desired.

In a microwave, melt milk chocolate chips and 2 tsp. shortening; stir until smooth. Repeat with semisweet chocolate chips and remaining shortening. Melt candy coating; stir until smooth.

Dip fruit and pretzels into melted coatings; decorate as desired. Sprinkle with coconut and pecans if desired. Place on waxed paper; let stand until set.

chocolate peanut butter candy

Have the kids roll up their sleeves and help make these crunchy, chocolaty bars. They'll surely satisfy anyone's sweet tooth.

Kathy Mitchell
BROOKFIELD, WI

PREP: 25 MIN. // COOK: 10 MIN. + STANDING
YIELD: 15 SERVINGS

1-1/2 cups graham cracker crumbs

1 cup sugar

3/4 cup packed brown sugar

3/4 cup butter, cubed

1/3 cup 2% milk

2 sleeves butter-flavored crackers (about 80 crackers)

1 cup butterscotch chips

1 cup (6 oz.) semisweet chocolate chips

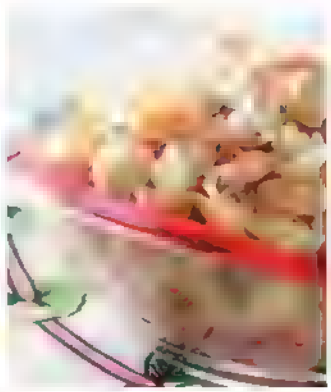
3/4 cup creamy peanut butter

In a saucepan, combine the cracker crumbs, sugars, butter and milk. Bring to a boil, stirring constantly; cook and stir 5 minutes longer.

Place a single layer of crackers in a greased 13-in. x 9-in. dish; top with half of crumb mixture. Repeat layers. Top with remaining crackers.

In a small saucepan, combine the butterscotch chips, chocolate chips and peanut butter. Cook and stir until smooth. Pour over crackers. Let stand until set.

EDITOR'S NOTE: This recipe was tested with Keebler Town House crackers.



island vacation party mix

What's not to love about this taste of the tropics? With its convenient microwave method, you'll be munching on this snack in no time.

Melissa Talbott
PEORIA, IL

PREP/TOTAL TIME: 15 MIN.
YIELD: 3 QT.

2-1/2 cups Corn Chex

2-1/2 cups Rice Chex

2 cups macadamia nuts

1/4 cup butter, cubed

2 Tbsp. sugar

2 Tbsp. corn syrup

1 cup flaked coconut

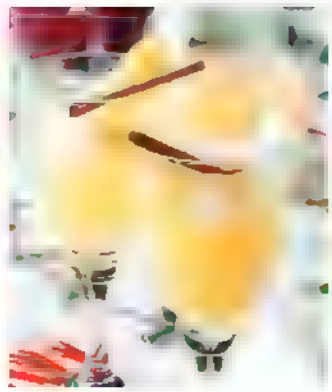
1 pkg. (6 oz.) chopped dried pineapple

1 cup white baking chips

In a large microwave-safe bowl, combine cereals and nuts; set aside. In a small microwave-safe bowl, combine the butter, sugar and corn syrup. Microwave, uncovered, on high for 2 minutes, stirring once. Pour over cereal mixture and toss to coat.

Cook cereal mixture, uncovered, on high for 2 minutes, stirring once. Add coconut; cook 2 minutes longer, stirring once. Spread onto waxed paper to cool. Stir in pineapple and chips. Store in an airtight container.

EDITOR'S NOTE: This recipe was tested in a 1100-watt microwave.



spiced pineapple cooler

"I enjoy cooking, especially when I'm preparing something different." That's definitely the case with this refreshing party punch.

Nancy Burford
SENATOBIA, MS

PREP: 10 MIN. // COOK: 20 MIN. + CHILLING
YIELD: 13 SERVINGS (3/4 CUP EACH)

1-1/2 cups water

2/3 cup sugar

4 cinnamon sticks (3 in.)

12 whole cloves

1 can (46 oz.) unsweetened pineapple juice

1-1/2 cups orange juice

1/2 cup lemon juice

1 can (12 oz.) ginger ale, chilled

Ice cubes

Additional cinnamon sticks, optional

In a small saucepan, bring the water, sugar, cinnamon and cloves to a boil. Reduce heat; cover and simmer for 15 minutes. Strain. Cool to room temperature.

Pour into a large pitcher; stir in juices. Refrigerate until chilled. Just before serving, stir in ginger ale. Serve over ice. Garnish with additional cinnamon sticks if desired.

Nutrition Facts: 3/4 cup equals 119 calories, trace fat (trace saturated fat), 0 cholesterol, 4 mg sodium, 29 g carbohydrate, trace fiber, 1 g protein.

WANT TO MAKE THIS SUNNY FLOWER CAKE? Perfect for showers, this delightful cake is actually made with cupcakes. For how-to photos and instructions, visit **tasteofhome.com/sunnyflowercake**

THE LAYERED LOOK

Wow the crowd with these lovely trifle bowl creations

KIM'S TIP
"For a fun spring or summer party, assemble the salad in a new plastic beach pail and serve with a cute plastic shovel."

lemon delight trifle

"You can serve this rich, lemony dessert a number of ways. Layer it in a trifle bowl, a 13x9 pan or any unique bowl or dish."

taste of home fieldeditor **Kim Wallace**
DENNISON, OH

PREP: 30 MIN. + CHILLING
YIELD: 12 SERVINGS (1 CUP EACH)

3-1/2 cups cold 2% milk

2 pkg. (3.4 oz. each) instant lemon pudding mix

1 pkg. (8 oz.) cream cheese, softened

1/2 cup butter, softened

1/2 cup confectioners' sugar

1 carton (12 oz.) frozen whipped topping, thawed, divided

1 pkg. (12 to 14 oz.) lemon cream-filled sandwich cookies, crushed

In a large bowl, whisk milk and pudding mixes for 2 minutes. Let stand for 2 minutes or until soft-set.

In another bowl, beat the cream cheese, butter and confectioners' sugar until smooth. Gradually stir in pudding until blended.

Set aside 1/4 cup each of whipped topping and crushed cookies for garnish. Fold remaining whipped topping into pudding mixture.

Place half of the remaining cookies in a 3-qt. glass bowl; top with half of the pudding mixture. Repeat layers. Garnish with reserved whipped topping and crushed cookies. Refrigerate until serving.

eanut butter rownie trifle

You can't go wrong with the classic combination of chocolate and peanut butter in this crowd-pleasing dessert. Don't have a trifle bowl? Use a punch bowl instead.

taste of home fieldeditor | Nancy Foust
STONEBORO, PA

PREP: 1 HOUR + CHILLING
YIELD: 20 SERVINGS (1 CUP EACH)

1 fudge brownie mix (13-in. x 9-in. pan size)

1 pkg. (10 oz.) peanut butter chips

2 pkg. (13 oz. each) miniature peanut butter cups

4 cups cold 2% milk

2 pkg. (5.1 oz. each) instant vanilla pudding mix

1 cup creamy peanut butter

4 tsp. vanilla extract

3 cartons (8 oz. each) frozen whipped topping, thawed

Prepare brownie batter according to package directions; stir in peanut butter chips. Bake in a greased 13-in. x 9-in. baking pan at 350° for 20-25 minutes or until a toothpick inserted near center comes out with moist crumbs (do not overbake). Cool on a wire rack; cut into 3/4-in. pieces.

Cut peanut butter cups in half; set aside 1/3 cup for garnish. In a large bowl, whisk milk and pudding mixes for 2 minutes. Let stand for 2 minutes or until soft-set. Add peanut butter and vanilla; mix well. Fold in 1-1/2 cartons whipped topping.

Place a third of the brownies in a 5-qt. glass bowl; top with a third of the remaining peanut butter cups. Spoon a third of the pudding mixture over the top. Repeat layers twice. Cover with remaining whipped topping; garnish with reserved peanut butter cups. Refrigerate until chilled.

PEANUT BUTTER BROWNIE TRIFLE

layered taco salad

"This is so easy to make and a favorite at parties, especially football games."

Elissa Doughtery // BABYLON, NY

PREP/TOTAL TIME: 30 MIN.
YIELD: 12 SERVINGS (1 CUP EACH)

1 lb. ground beef

2/3 cup water

1 envelope taco seasoning

2 medium ripe avocados, peeled and pitted

2 Tbsp. finely chopped red onion

3 garlic cloves, minced

1 tsp. lemon juice

4 cups shredded lettuce

1 can (2-1/4 oz.) sliced ripe olives, drained

2 medium tomatoes, chopped

1 small cucumber, peeled and chopped

5 green onions, chopped

2 cups (8 oz.) shredded cheddar cheese

1 cup salsa

2 cups (16 oz.) sour cream

Tortilla chips

In a small skillet, cook beef over medium heat until no longer pink; drain. Stir in water and taco seasoning. Bring to a boil; cook and stir for 2 minutes. Cool slightly.

In a small bowl, mash avocados with onion, garlic and lemon juice. In a 3-qt. glass bowl, layer beef, avocado mixture, lettuce, olives, tomatoes, cucumber, green onions, cheese, salsa and sour cream. Serve at once with chips.

LAYERED TACO SALAD

MORE!

TERRIFIC TRIFLES
Search our scrumptious collection of trifles at **tasteofhome.com/top10trifles**

Tonya & Gene Branham
MT. OLIVE, AL

COZY CONVENIENCE

Modern appliances, custom cabinets and loads of room for canning make this kitchen a winner!

Out of all the entries for our Dream Kitchen contest, Tonya and Gene Branham's beautiful kitchen was one of just four prize-winners. Our judges loved the gorgeous functionality as well as the homey feel, courtesy of Gene's cabinet-making skills. The unique use of storage space and the overall look of this cozy family kitchen also impressed our panel.

The Branhams' 2-year-old house centers around the spacious kitchen. Tonya, who's a canning aficionado, wanted to design the room to meet both her family's needs and her own.

"We wanted an open concept with lots of storage for my cookbooks and canning goods," she says. "Plus, I wanted modern appliances—a six-burner range, a pot filler and a double convection oven."

Even though Tonya works as a lunchroom director at her children's school, during the summer, her full-time job is canning. "I can fruits and veggies from our huge garden, and help my mom can the bounty from hers," she says. "Canning is so simple in my kitchen. The farmhouse sink is great for cleaning and prepping produce."

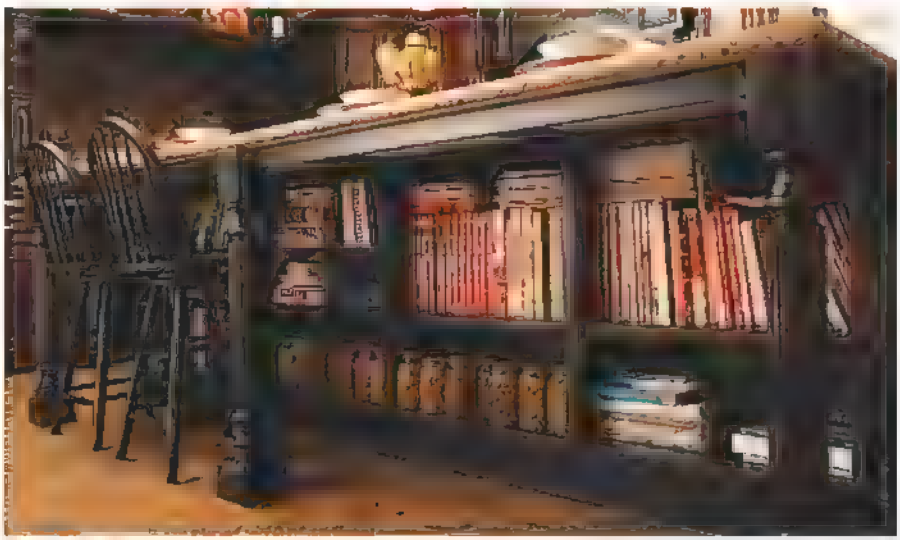
The gas cooktop allows her to carefully control the temperature in the canner, important for sealing the jars properly. The large island allows room for Tonya's mom and kids—Allen, 14, Andrew, 11; and Anna Grace, 7—to help.

The cabinets provide the crowning touch for this kitchen. Gene, a firefighter, not only designed the alderwood cupboards, he built and installed them, too. To add to their elegance, he coated them in cherry stain with a black glaze. He also installed a slate backsplash.

Tonya was thrilled to learn her kitchen was one of our winners.

"I knew my kitchen was awesome, and I'm proud that others feel that way too," she says. "My mother-in-law always said it belonged in a magazine, and now it is!"

I am most proud of the fact that my husband built this for me. — Tonya Branham // MT. OLIVE, AL



The cookbook and canning storage built into the island, above, was one of the special accents that won points with our judges.

Tonya considers canning her full-time job all summer, and fortunately, she has plenty of space to fill in this kitchen.

Tonya and Gene with their kids—Anna Grace, Allen and Andrew—who love to help in the kitchen

DREAM COME TRUE!

Winners of our Dream Kitchen contest

NEW KITCHEN WINNER
Tonya & Gene Branham
Mt. Olive, AL

NEW KITCHEN RUNNER-UP
Ross & Julie Smithe
Comfort, TX

REMODELED KITCHEN WINNER
Kathy Kochiss Mongillo
Trumbull, CT

REMODELED KITCHEN RUNNER-UP
Amber Jensen
Whispering Pines, NC

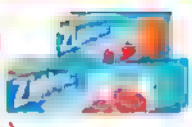
Remaining winners will be featured in upcoming issues of *Taste of Home*

Ziploc

GRILL-READY BURGERS

MANUFACTURER'S COUPON | EXPIRES JULY 31, 2010

$1.00 off any TWO (2) Ziploc® Brand Bags



CONSUMER: Limit one coupon per purchase. Good only in the USA on purchase of brand/size(s) indicated. Void if altered, reproduced, transferred, sold, or auctioned. Any other use constitutes fraud. You pay sales tax. RETAILER: S C Johnson & Son, Inc. will redeem this coupon in accordance with its Coupon Policy. Mail coupons to: CMS Dept. 46500, 1 Fawcett Dr., Del Rio, TX 78840. Coupon Policy available from same address. Cash value 1/100¢. Box Tops For Education is a registered trademark of General Mills, used with permission. 736794

0025700-140555

5 25700 10033 6

ziploc.com

Less time in the kitchen means more time outdoors!

SIMPLE-TO-SERVE SIDES

©2010 S.C. Johnson & Son, Inc. All Rights Reserved

MANUFACTURER'S COUPON | EXPIRES JULY 31, 2010

$1.50 off any TWO (2) Ziploc® Brand Containers

CONSUMER: Limit one coupon per purchase. Good only in the USA on purchase of brand/size(s) indicated. Void if altered, reproduced, transferred, sold or auctioned. Any other use constitutes fraud. You pay sales tax. RETAILER: S.C. Johnson & Son, Inc. will redeem this coupon in accordance with its Coupon Policy. Mail coupons to: CMS Dept 46500, 1 Fawcett Dr. Del Rio, TX 78840. Coupon Policy available from same address. Cash value 1/100¢. Box Tops For Education is a registered trademark of General Mills, used with permission. 736794

0025700-140556

5 25700 16036 1

Johnson
A FAMILY COMPANY

TOP-RATE CAKES

Impress guests with one of these easy yet stunning desserts

creative cake

"If you have patience and strong hands for kneading, I suggest making the fondant yourself." Whether you use homemade or store-bought, this artistic cake will get rave reviews.

Katie Molitor // CEDAR, MN

PREP: 2 HOURS YIELD: 12 SERVINGS

Two-layer cake of your choice (9 in.)

Frosting of your choice (in a pale color)

White and dark brown ready-to-use rolled fondant

New paintbrush

1 Tbsp. clear vanilla extract or water

White pearl dragees

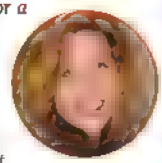
Fresh strawberries

Place cake on a serving platter; spread frosting between layers and over top and sides of cake (save 2 tsp. frosting for decorating cake).

Roll out white fondant into a 16-in. circle; place over cake. Smooth top and sides of cake; trim excess. (Keep unused fondant wrapped in plastic wrap to prevent it from drying out.)

Roll brown fondant into 16-in. x 4-in. rectangle; cut with a 3-in. x 2-in. diamond-shaped cookie cutter. Dip paintbrush in vanilla, lightly brush over a diamond. Secure diamond to side of cake. Repeat. Decorate with dragees, securing with reserved frosting. Top with strawberries.

candy explosion cake



"I made this cake for a friend's 40th birthday party, using chocolate buttercream frosting and dark chocolate candies." It will be a hit whatever choices you make.

Heidi Axelrod // FLOWER MOUND, TX

PREP: 1 1/2 HOURS YIELD: 12 SERVINGS

Two-layer cake of your choice (9 in.)

Chocolate frosting of your choice

Assorted chocolate candies: chocolate kisses, white baking chips, chocolate chips, milk and dark chocolate candies, Sno-Caps, chocolate-covered nougats, miniature peanut butter cups and fun-size Twix and Kit Kat bars

Place cake on a serving platter; spread frosting between layers and over top and sides of cake. Top with the chocolate candies of your choice.

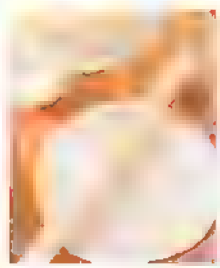
TIPS

›› If fondant is dry, knead in shortening until it is the right consistency. If it's sticky, knead in confectioners' sugar.

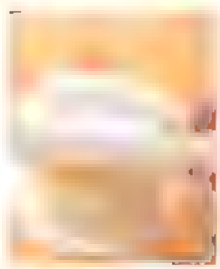
›› Vodka also works well for attaching the fondant diamonds because the alcohol dries very quickly, like quick-drying glue.

›› Brush corn syrup in a 1/4-inch edge at bottom of frosting where cake meets plate to seal fondant on cake and platter.

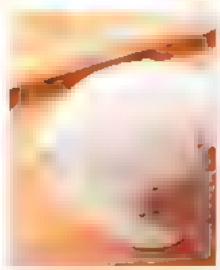
FOOL-PROOF FONDANT



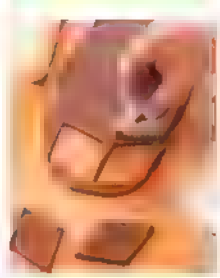
STEP 1: Lightly dust a smooth work surface with confectioners' sugar to prevent sticking. Roll out fondant to the cake's size. To keep fondant from sticking, lift and move it as you roll.



STEP 2: Gently lift fondant with rolling pin to move. Position it on cake.



STEP 3: Beginning in the middle of the cake, smooth fondant outward and down the sides to shape it. Trim off excess with a spatula or pizza cutter.



STEP 4: Use cookie cutters to create diamond shapes in rolled-out fondant.

discover a new pheeling

Make your recipes extra tasty, extra creamy with delicious Philly Cream Cheese!

Get inspired with this easy dish from *Taste of Home*

Easy Contest! Share your delicious dish for a chance to win

Create and share your own inspired Philly Cream Cheese recipes for main dishes or sides for a chance to win up to $5,000 and more! Contest ends April 2.

Enter now at spreadphilly.com/contest

creamy chicken penne

Prep: 20 min. Total: 35 min
Makes: 4 servings, 2 cups each

What you need!

- 2 cups penne pasta, uncooked
- ¾ lb. boneless skinless chicken breasts, thinly sliced
- ½ cup chopped onions
- 1 Tbsp. olive oil
- 1 pkg. (6 oz.) snow peas
- 1 small red pepper, chopped
- 2 tsp. minced garlic
- 2 Tbsp. butter
- 1 Tbsp. flour
- 1-½ cups milk
- 4 oz. (½ of 8-oz. pkg.) PHILADELPHIA Cream Cheese, cubed
- ½ cup DIGIORNO Grated Pecorino Romano Cheese
- 1 Tbsp. finely chopped fresh parsley

Make it!

COOK pasta as directed on package. Meanwhile, cook chicken and onions in hot oil in large skillet for 6-8 min. or until chicken is done, stirring frequently. Add snow peas, red pepper and garlic; cook and stir 1 min. Remove from heat, cover to keep warm.

MELT butter in medium saucepan. Stir in flour until well blended. Gradually stir in milk. Bring to boil, cook on medium heat 2 min. or until thickened, stirring constantly. Add cream cheese, grated cheese, salt and black pepper; cook 1-2 min. or until cream cheese is completely melted and sauce is well blended, stirring constantly.

DRAIN pasta, place in large bowl. Add chicken mixture and sauce, toss to coat. Top with parsley.

spread a little philly

NO PURCHASE NECESSARY TO ENTER OR WIN. Open to legal residents of the 50 United States and the District of Columbia, 18 years or older as of 12/30/09. Subject to additional rules and restrictions contained in the Official Rules available at www.SpreadPhilly.com/contest. Total prize ARV: $8,500. Void in PR and where prohibited. Contest entry ends 4/2/10. Sponsored by Kraft Foods and The Reader's Digest Association.

spread
a little
tongue
waggin'
Make your pasta more primo when you stir in ½ cup of Philly.
PHILADELPHIA
spread a little philly
KRAFT
spreadphilly.com
©2010 KRAFT Foods

THE NEW DINERS' CLUB

There are no rules involved when starting a dinner club... you just need a love of good food and conversation

genrose's stuffed beef tenderloin

"This recipe is from the supper club my husband and I and four other couples have belonged to for 45 years. The flavorful stuffed tenderloin may just steal the show."

Katie Whitworth // LEXINGTON, KY

PREP: 30 MIN.
BAKE: 50 MIN. + STANDING
YIELD: 16 SERVINGS

- 5 bacon strips
- 1/2 lb. sliced fresh mushrooms
- 1 medium onion, chopped
- 1 Tbsp. butter
- 2 cups seasoned stuffing cubes
- 1/4 cup chicken broth
- 1/4 tsp. salt
- 1/4 tsp. garlic salt
- 1/4 tsp. pepper
- 1 beef tenderloin (5 lbs.)

In a large skillet, cook bacon over medium heat until partially cooked but not crisp. Remove to paper towels to drain; keep warm.

In the same skillet, saute mushrooms and onion in butter until tender. Stir in the stuffing cubes, broth, salt, garlic salt and pepper.

Make a lengthwise slit down the center of tenderloin to within 1/2 in. of bottom. Open meat so it lies flat. Mound stuffing over the center. Bring up sides of tenderloin; tie at 2-in. intervals with kitchen string. Place on a rack in a shallow roasting pan. Arrange bacon over the top.

Bake, uncovered, at 425° for 50-60 minutes or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145°; medium, 160°; well-done, 170°). Cover loosely with foil if top browns too quickly. Remove meat to a serving platter. Cover and let stand for 10 minutes before slicing.

MORE ON PAGE 28

McCormick

Live deliciously

Full of inspiration

Full of flavor

Free of salt

Perfect Pinch

Garlic & Herb Lemon Chicken

Prep Time: 10 minutes Cook Time: 20 minutes

- 4 chicken
- 1 tbsp. McCormick Perfect Pinch Garlic & Herb Seasoning
- 1 tbsp. unsalted butter
- 2 tbsp. chicken broth
- 1 tbsp. lemon juice
- 1 tbsp. chopped fresh parsley

MIX [illegible] with seasoning. Let stand 10 minutes. Rinse with cold water and pat dry with paper towels.

HEAT [illegible] in large nonstick skillet on medium-high heat. Add chicken; cook 5 minutes per side or until lightly browned. Remove chicken from skillet; keep warm.

MIX [illegible] in skillet, stirring to loosen browned bits. Bring to boil; cook 5 minutes or until reduced by half. Stir in parsley. Serve sauce with chicken.

Makes 4 servings

For more great-tasting recipes, visit perfectpinch.com

Available in 18 seasoning blends including 5 salt-free

©2009 McCormick & Company, Inc

bean & barley salad

"Our cooking club meets once a month to taste-test each other's dishes and then draw from a hat to see whose meal we'll take home. This hearty salad lasts for days in the fridge. We like to spoon it onto crumbled pita chips."

taste of home Test Kitchen **Janelle Lee** APPLETON, WI

PREP/TOTAL TIME: 30 MIN.
YIELD: 12 SERVINGS (3/4 CUP EACH)

3/4 cup quick-cooking barley
1 can (16 oz.) kidney beans, rinsed and drained
1 can (15 oz.) black beans, rinsed and drained
1 can (11 oz.) whole kernel corn, drained
1 large sweet red pepper, finely chopped
6 green onions, chopped
1/3 cup minced fresh cilantro

DRESSING
3/4 cup olive oil
1/3 cup red wine vinegar
2 garlic cloves, minced
1-1/2 tsp. chili powder
3/4 tsp. salt
3/4 tsp. ground cumin
1/4 to 1/2 tsp. crushed red pepper flakes
1/4 tsp. pepper

Prepare barley according to package directions. Transfer to a large bowl; stir in the beans, corn, red pepper, onions and cilantro. In a small bowl, combine the dressing ingredients. Pour over salad, toss to coat. Chill until serving.

chocolate lover's delight cake

"For years, my husband and I belonged to a supper club, and I always made the desserts. This delicious cake recipe was given to me by one of the members. It's a hit every time."

Sandra Hackney // TUSCALOOSA, AL

PREP: 50 MIN.
BAKE: 20 MIN. + COOLING
YIELD: 12 SERVINGS

1-1/2 cups sugar, divided
1 cup buttermilk
1/2 cup canola oil
2 eggs, separated
2 oz. German sweet chocolate, melted
1-3/4 cups all-purpose flour
1/4 tsp. plus 1/8 tsp. salt, divided
1/4 tsp. baking soda
2 cups heavy whipping cream
1 cup confectioners' sugar
1/3 cup baking cocoa
1/4 tsp. almond extract
1/4 cup creme de cacao
1/2 cup ground almonds

Grease and flour two 9-in. round baking pans; set aside. In a large bowl, beat 1 cup sugar, buttermilk, oil, egg yolks and melted chocolate until well blended. Combine the flour, 1/4 tsp. salt and baking soda; gradually beat into sugar mixture until blended.

In a large bowl with clean beaters, beat egg whites until soft peaks form. Gradually beat in remaining sugar, 1 Tbsp. at a time, on high until stiff peaks form. Fold into the batter.

Transfer to prepared pans. Bake at 350° for 18-22 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For frosting, in a large bowl, beat the cream, confectioners' sugar, cocoa, extract and remaining salt until stiff peaks form.

Cut each cake horizontally into two layers; brush layers with cream de cacao. Place bottom layer on a serving plate; top with 1/2 cup frosting and sprinkle with 2 Tbsp. almonds. Repeat layers twice. Top with remaining cake layer. Spread remaining frosting over top and sides of cake; sprinkle remaining almonds over the top.

When our supper club formed, little did we realize what a special thing we had together.

— Katie Whitworth
LEXINGTON, KY

JOIN THE CLUB

At-home entertaining is on the rise, and a dinner club is a great way to enjoy the company of friends and save some money, too. You can prepare the food together to freeze and take home to your family, or dine together and have each person bring a different course. For more dinner club ideas from readers, visit **tasteofhome.com/dinnerclub**

COOK SMART

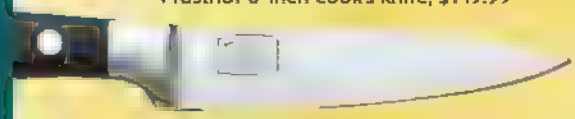
EASY MEAL SOLUTIONS FROM OUR READERS & THE TOH TEST KITCHEN

BLADES OF GLORY

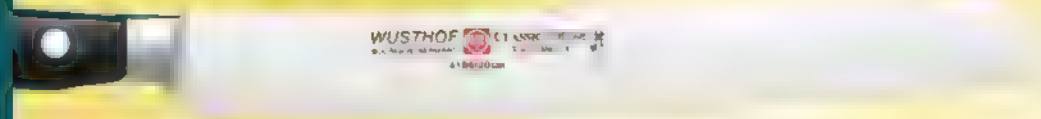
Sharpen your knife knowledge with these handy suggestions

Taste of Home Food Director Diane Werner knows knives. "Spend your money on one or two good knives, instead of a cheap block of subpar knives," she says. We hope you find these blades—which Diane and her staff consider good investments—to be a cut above!

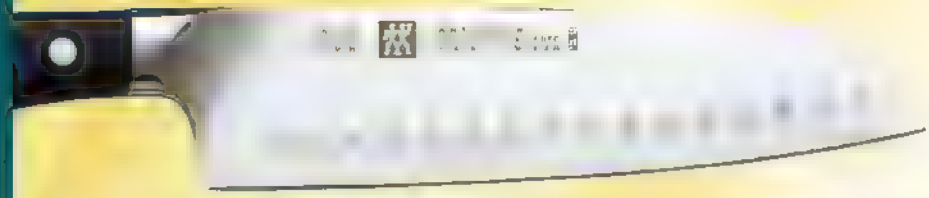
CHEF'S KNIFE: The most commonly used and most versatile knife. It's great for almost every purpose, from cutting meat to mincing veggies.
Wusthof 8-inch cook's knife, $149.99



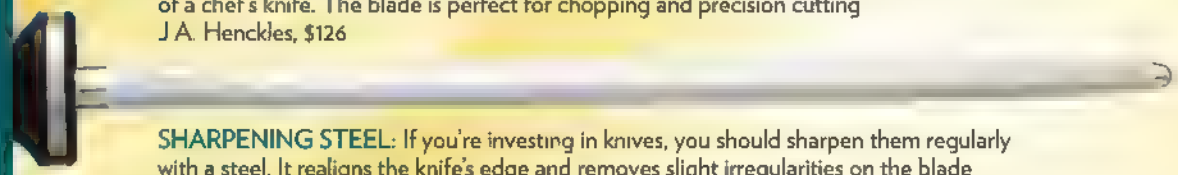
UTILITY/PARING KNIFE: This short knife is perfect for light cutting jobs as well as trimming and coring small fruits and vegetables.
Chicago Cutlery 3-1/2-inch paring, $9.99



BREAD KNIFE: The serrated knife cuts smoothly through crusty bread, angel food or chiffon cake and other delicate baked goods without damaging the soft center.
Wusthof 8-inch bread, $114.99



SANTOKU KNIFE: Many cooks are fans of this lighter, thinner and shorter version of a chef's knife. The blade is perfect for chopping and precision cutting.
J.A. Henckles, $126



SHARPENING STEEL: If you're investing in knives, you should sharpen them regularly with a steel. It realigns the knife's edge and removes slight irregularities on the blade.
J.A. Henckles, $90

For buying information and to watch a video on knife techniques, visit **tasteofhome.com/knives**

KEEP TO THE POINT

- Don't toss your knives in a drawer. Knife sleeves are an inexpensive alternative if you don't have a block or a magnetic strip bar for storage.
- To determine if your knife needs honing, give it the paper test. Hold a folded but not creased sheet of newspaper by one end. Lay the blade against the top edge at an angle and slice outward. If the knife fails to slice cleanly, try steeling it. If it still fails, it needs to be ground with a knife sharpener.
- Wash and dry knives by hand after each use. Putting them in the dishwasher or leaving them in the sink will damage the blade.

FROM DELI TO DELICIOUS

Turn store-bought rotisserie chicken into a fantastic meal in minutes, then watch it disappear just as quickly

greek chicken pasta

"This hearty main dish has great Mediterranean flavor. I left out the olives, and my family still loved it."

taste of home fieldeditor **Susan Stetzel**, GAINESVILLE, NY

PREP/TOTAL TIME: 25 MIN.
YIELD: 5 SERVINGS

2 cups uncooked penne pasta

1/4 cup butter, cubed

1 large onion, chopped

1/4 cup all-purpose flour

1 can (14-1/2 oz.) reduced-sodium chicken broth

3 cups cubed rotisserie chicken

1 jar (7-1/2 oz.) marinated quartered artichoke hearts, drained

1 cup (4 oz.) crumbled feta cheese

1/2 cup chopped oil-packed sun-dried tomatoes

1/3 cup sliced pitted Greek olives

2 Tbsp. minced fresh parsley

Cook pasta according to package directions.

Meanwhile, in a large ovenproof skillet, melt butter. Add onion; saute until tender. Stir in flour until blended; gradually add broth. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in the chicken, artichoke hearts, cheese, tomatoes and olives.

Drain pasta; stir into the pan. Broil 3-4 in. from the heat for 5-7 minutes or until bubbly and golden brown. Sprinkle with parsley.

MORE ON PAGE 32

As much fun as decorating eggs, but a lot more delicious.

This spring, say goodbye to frost and hello to frosting with delicious desserts you can only get from Duncan Hines.® Try one of our unique recipe ideas from Hello, Cupcake!™ and make this Easter even happier.

Duncan Hines.®

So moist. So delicious.

And so much more.™

Duncan Hines

For this and other recipe ideas, trust duncanhines.com.

© 2010 Pinnacle Foods Group LLC

pad thai pizza

A refrigerated crust makes it a snap to prepare this scrumptious Thai-inspired pizza. You'll love the slightly spicy peanut sauce and yummy toppings.

Karen Shelton // COLLIERVILLE, TN

PREP/TOTAL TIME: 30 MIN.
YIELD: 6 PIECES

1 tube (11 oz.) refrigerated thin pizza crust
2 Tbsp. creamy peanut butter
2 Tbsp. teriyaki sauce
1 Tbsp. Thai chili sauce
1 tsp. honey
2 cups shredded rotisserie chicken
1 cup (4 oz.) shredded part-skim mozzarella cheese
1/2 cup shredded carrot
1/3 cup fresh bean sprouts
1/4 cup chopped salted peanuts
1/4 cup minced fresh cilantro
2 green onions, thinly sliced

Unroll dough into a greased 15-in. x 10-in. x 1-in. baking pan, flatten dough and build up edges slightly. Bake at 425° for 5-6 minutes or until edges are lightly browned.

Meanwhile, in a small bowl, whisk the peanut butter, teriyaki sauce, chili sauce and honey. Place chicken in another small bowl, add half of the peanut butter mixture and toss to coat.

Spread remaining peanut butter mixture over crust; top with chicken and cheese. Bake for 10-15 minutes or until crust is golden brown. Sprinkle with remaining ingredients.

southwest chicken salad

"My husband loves salads, and this flavorful chicken recipe is easy, nutritious and very tasty. Serve it over greens, tucked in a pita or rolled up in a tortilla."

Sara Hobbs // WEST TAWAKONI, TX

PREP/TOTAL TIME: 30 MIN.
YIELD: 6 CUPS

4 cups cubed rotisserie chicken
2 cups frozen corn, thawed
1 cup chopped roasted sweet red peppers
1 cup chopped red or sweet onion
1 cup minced fresh cilantro

DRESSING:
3 Tbsp. lime juice
3 Tbsp. olive oil
4 tsp. honey
2 tsp. ground cumin
1 tsp. salt
1 tsp. chili powder
1/2 tsp. coarsely ground pepper

SALADS:
Torn mixed salad greens and sliced almonds

PITAS:
Whole wheat pita breads, halved, and lettuce leaves

WRAPS
Whole wheat tortillas and sliced ripe avocado

In a large bowl, combine the first five ingredients. In a small bowl, whisk the dressing ingredients; pour over chicken mixture and toss to coat. Refrigerate until serving. Serve as desired.

SALADS: Top salad greens with chicken salad; sprinkle with almonds.

PITAS: Line pita halves with lettuce leaves; fill with chicken salad.

WRAPS: Place chicken salad off-center on tortillas; top with avocado. Roll up.

Nutrition Facts: 1/2 cup chicken salad (calculated without serving suggestions) equals 166 calories, 7 g fat (1 g saturated fat), 42 mg cholesterol, 316 mg sodium, 10 g carbohydrate, 1 g fiber, 15 g protein. **Diabetic Exchanges:** 2 lean meat, 1/2 starch, 1/2 fat.

MORE!

For more swift dinner options ready in 30 minutes or less, visit **tasteofhome.com/30**

try new toothpaste, make kids' lunches, clip coupons from newspaper, invest in home haircutting kit for kids, try to make 6 a.m. spinning class, drop kids off at school, wait until nobody's watching and sneak a candy bar, take Molly to ballet lesson, grab a latte, stop avoiding the gym, interview job applicants, put air in exercise ball, make costume for the school play, take recycling to curb, get a full serving of vegetables, do laundry, keep a food journal, clean house before the in-laws visit, clean gutters, make it to yoga class on Tuesday, carpool to soccer practice Saturday, pull weeds in the yard, make time to play catch with Jake, pick up some flowers, window-shop, finish the presentation, practice deep breathing exercise before opening 401(k) statement, drink eight glasses of water, do glute squeezes at my desk, change furnace filter, explain to Molly what "you are what you eat" means, have some family time, stay awake worrying about how to pay for college, meet with financial advisor after Tom goes golfing, find Molly's retainer, practice public speaking, return that ugly shirt, ride my bike to local shops, clean off desk, drive past the drive-thru, buy dog food, buy insulation kits for doors, schedule sales meeting, replace the paper towel roll, finalize sales projections, revise to-do list, read bedtime stories, remember nothing is as bad as it could be, ship package, organize pantry, think fast when making awkward small talk with the neighbor, switch my purse, get bids for the roof, sign Molly's field trip permission slip, charge cell phone, run more than one block without stopping, take the stairs for once, feed the fish, work as hard as I can, take out home equity loan to pay for gas at pump, drive slower and avoid quick starts, check air pressure in tires to improve fuel economy, park farther away from the door, check the weather, shred mail, meet with book club, get the carpet cleaned, set alarm for 5:30, pay bills online, give my kids a hug, think about exercising more, sign insurance form, use cash instead of credit cards, RSVP for party, sharpen the knives, take penny jar to the bank, pay water bill, rake the leaves, check the mailbox, wonder who does laundry when I'm out of town, find the hamster before the cat does, iron my favorite long black skirt, remind Tom that we're watching what we spend, don't go to the grocery store hungry, plan block party, cancel newspaper, change phone plan to less minutes, help Tom find car keys, miss 6 a.m. spinning class and shoot for 5 p.m. one, find the good plates, eat out less, wash windows, set the digital recorder, attend many meetings, put toilet paper roll on the right way, go over the weekly budget with Tom, switch out light bulbs to energy-saving bulbs, trade candy bar for an apple, enjoy the kids, take back library books, e-mail cookie recipe, check car seat, think about why you spend more than you make, play a board game with the kids after dinner, show Jake how to set the table, water the ficus tree, teach Molly the food pyramid, pop in workout video, motivate myself to do it, play catch-up, sweep kitchen floor, tell kids to use coasters, say no to sugar, iron my no-iron khakis, make brown bag lunches, change a diaper, change another diaper, get toddler dressed, do sit-ups during commercials, read nutrition labels, mop the floors,

chat for a bit at the water cooler, groom the dog, play with the kids, empty the dishwasher, find the cat, look for pair of socks, laugh at a joke, find a really good healthy recipe, figure out what organic means, wash the car, pay more bills online, finish Sunday's crossword puzzle, step on the scale, take vitamins, look for my weights, recaulk bathtub, call my banker, feed a stray cat, cut soda out of diet, go on a long walk, **We can help.®** water the plants, hope that the baby goes to bed easily, return movies, coil the garden hose, get up before the alarm goes off, shop online for elliptical machine, go to farmers market on my way home, dig for change in seats of car, downgrade to basic cable, avoid late fees on bill, eat some cake, **www.minuterice.com** plan weekly meals, trade in SUV for a hybrid compact, dye hair, multitask, enjoy some good family time, ©2010 Riviana Foods Inc.

FEAST ON FENNEL

This under-used seasoning bursts with licorice-like flavor from root to tip

fish with fennel

This well-seasoned fish is a great [illegible] *fennel. You'll use*

PREP: 30 MIN. COOK: 10 MIN.
YIELD: 4 SERVINGS

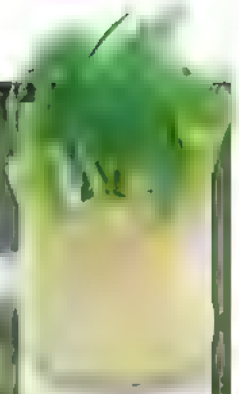
[illegible] seeds
1 large fennel bulb, sliced

Cut lime in half; cut four [illegible] from one half for garnish. Finely [illegible] peel from remaining half to measure 3/4 tsp.; squeeze juice from lime half. Set aside.

In a small dry skillet over medium heat, toast fennel seeds until [illegible]. Cool. Crush seeds in a spice

In a large nonstick skillet, saute fennel in 2 tsp. oil for 3 minutes. Add garlic; cook 1-2 minutes longer or until fennel is lightly browned. Remove from the pan and set aside.

In the same skillet over medium-high heat, cook fillets in remaining oil for 3-4 minutes on each side or until fish flakes easily with a fork. Drizzle with lime juice; sprinkle with lime peel and crushed fennel seeds. Serve with sauteed fennel. Garnish with fennel fronds and lime slices.



PUT FENNEL TO GOOD USE

» The bulb, stalks and leaves are all edible and have a slightly sweet anise flavor

» Use the bulb, cooked or raw, as you would celery in soups, salads and stir-fries. Or cut into wedges and add with other vegetables to pot roast or stew.

» The leaves make a great garnish or herb seasoning, a few snipped leaves add flavor to salads and sauces.

» Add stalks to soup stock, or grill alongside fish, meat or vegetables.

MORE!

To watch a video on preparing fennel for a delicious salad, go to tasteofhome.com/fennelvideo

COOK SMART

cooking school

CROUTONS MADE TO ORDER

> One thing I like about making croutons is that I can tweak the recipe to my own tastes.
>
> —Kristi Larson // CULINARY SPECIALIST

I recently made homemade croutons for the first time, and they were so easy! Most crouton recipes have two things in common: butter and garlic. From there, the possibilities are endless. You can use day-old bread—white, wheat, rye, pumpernickel, whatever's on hand—cut into bite-size cubes. Then add your favorite seasonings, maybe a little cheese, and you'll have delicious baked croutons in minutes.

Try the easy recipe at right, then change up the seasonings as you like.

Some popular combinations are:

- **Basic herb croutons**—dried Italian seasoning, celery salt and pepper
- **Italian croutons**—olive oil, minced garlic, freshly grated Parmesan cheese
- **Spicy croutons**—paprika, onion powder, garlic powder, seasoned salt, black pepper, celery salt and dried basil, oregano or parsley

Join us this season at a Taste of Home Cooking School, where we'll demonstrate a delicious Caesar salad and seasoned croutons.

To find a Cooking School show near you, visit tasteofhome.com/cookingschool

homemade croutons

PREP/TOTAL TIME: 20 MIN.
YIELD: 2 2/3 CUPS.

1 loaf (8 ounces) French bread, cubed

1 tablespoon butter, melted

1 tablespoon olive oil

1/2 teaspoon garlic salt

1/2 teaspoon lemon-pepper seasoning

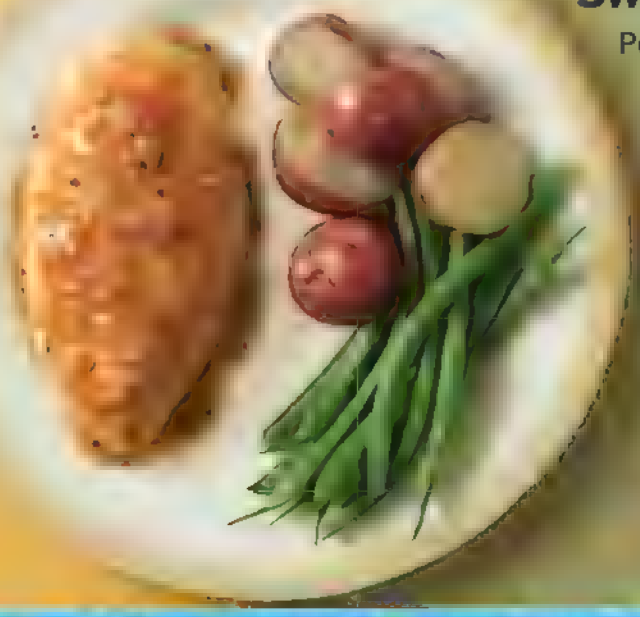
1/8 teaspoon ground mustard

Place bread in a large bowl. Combine remaining ingredients, drizzle over bread and toss to coat.

Place in a single layer in an ungreased 15-in. x 10-in. x 1-in. baking pan. Bake at 400° for 15-20 minutes or until golden brown, stirring occasionally. Cool. Store in an airtight container.

100% Natural *Swanson*® Stock

Keeps meat juicy and brings out its natural flavors.



100% Natural *Swanson*® Broth

Perfectly seasoned for side dishes and soups.

THE SECRET IS SWANSON® 100% NATURAL STOCK AND CHICKEN BROTH

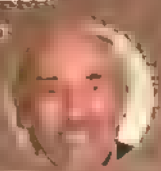
Find tips and delicious recipes like Maple Dijon Chicken at SwansonStock.com and SwansonBroth.com

WILD ABOUT MUSHROOMS

Rich in taste and nutrition, these marvelous morsels lend style and substance to savory entrees

shrimp & shiitake stir-fry with crispy noodles

We love the crispy noodles on top of this time-saving Asian dish. Roasted [illegible] adds [illegible] complement.



Wolfgang Hanau

PREP: 20 MIN. COOK: 15 MIN.
YIELD: 4 SERVINGS

- 1 lb. uncooked medium shrimp
- 2 Tbsp. canola oil, divided
- 2 Tbsp. minced fresh gingerroot
- 1 garlic clove, thinly sliced
- 1/2 tsp. crushed red pepper flakes
- 1 large onion, halved and thinly sliced
- 2 cups sliced fresh shiitake mushrooms
- 1/4 cup chow mein noodles
- Hot cooked brown rice, optional

In a small bowl, combine the cornstarch, broth and soy sauce until smooth; set aside. Cut off and discard root end of bok choy, leaving stalks with leaves. Cut leaves from stalks. Slice leaves; set aside. Slice stalks

[illegible] crisp-tender.

[illegible] the pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Add shrimp; heat through. Serve [illegible] noodles.

[illegible] g fat (1 g saturated fat), 139 mg cholesterol, 710 mg

Diabetic Exchanges: 3 lean meat, 2 vegetable, 1 fat.

ADVAIR helps significantly improve lung function. It contains both an anti-inflammatory* and a long-acting bronchodilator that work together to help you breathe better.† Ask your doctor if ADVAIR is right for you.

To get your first full prescription FREE and to save on refills,‡ visit ADVAIR.com or call 1-800-520-4197.

Important Safety Information about ADVAIR DISKUS 250/50 for COPD:

ADVAIR DISKUS 250/50 is approved for adults with COPD, including chronic bronchitis, emphysema, or both. You should only take 1 inhalation of ADVAIR twice a day. Higher doses will not provide additional benefits. People with COPD taking ADVAIR may have a higher chance of pneumonia. Call your doctor if you notice any of the following symptoms: change in amount or color of sputum, fever, chills, increased cough, or increased breathing problems. ADVAIR may increase your risk of osteoporosis and some eye problems (cataracts or glaucoma). You should have regular eye exams. Thrush in the mouth and throat may occur. Tell your doctor if you have a heart condition or high blood pressure before taking ADVAIR. Do not use ADVAIR with long-acting beta$_2$-agonists for any reason. ADVAIR does not replace fast-acting inhalers for sudden symptoms.

*It is not known how anti-inflammatories work in COPD. †Measured by a breathing test in people taking ADVAIR 250/50, compared with people taking either fluticasone propionate 250 mcg or salmeterol 50 mcg. Your results may vary. ‡Restrictions apply. See advairCOPD.com for eligibility rules.

Please see accompanying important information about ADVAIR DISKUS.

You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.fda.gov/medwatch, or call 1-800-FDA-1088.

If you smoke and want to quit, you can learn more at way2quit.com

GlaxoSmithKline

If you don't have prescription coverage and can't afford your medicines, visit GSKforYou.com or call 1-866-GSK-FOR-U (866-475-3678).

ADVAIR DISKUS 250/50
(fluticasone propionate 250 mcg and salmeterol 50 mcg inhalation powder)

ADVAIR DISKUS® 100/50, 250/50, 500/50

[fluticasone propionate 100, 250, 500 mcg and salmeterol 50 mcg inhalation powder]

Important Safety Information About ADVAIR DISKUS

This brief summary does not take the place of talking to your healthcare provider about your medical condition or treatment

What is the most important information I should know about ADVAIR DISKUS?

- **In patients with asthma, long-acting beta$_2$-agonist (LABA) medicines, such as salmeterol (one of the medicines in ADVAIR DISKUS), may increase the chance of death from asthma problems.** In a large asthma study, more patients who used salmeterol died from asthma problems compared with patients who did not use salmeterol. It is not known whether fluticasone propionate, the other medicine in ADVAIR DISKUS, changes your chance of death from asthma problems seen with salmeterol. Talk with your healthcare provider about this risk and the benefits of treating your asthma with ADVAIR DISKUS.
- **ADVAIR DISKUS does not relieve sudden symptoms. Always have a fast-acting inhaler (short-acting beta$_2$-agonist medicine) with you to treat sudden symptoms. If you do not have a fast-acting inhaler, contact your healthcare provider to have one prescribed for you.**
- **Do not stop using ADVAIR DISKUS unless told to do so by your healthcare provider because your symptoms might get worse.**
- **ADVAIR DISKUS should be used only if your healthcare provider decides that another asthma-controller medicine alone does not control your asthma or that you need 2 asthma-controller medicines.**
- **Call your healthcare provider if breathing problems worsen over time while using ADVAIR DISKUS. You may need different treatment.**
- **Get emergency medical care if:**
  - **breathing problems worsen quickly, and**
  - **you use your fast-acting inhaler, but it does not relieve your breathing problems.**

What is ADVAIR DISKUS?

- ADVAIR DISKUS contains 2 medicines:
  - **fluticasone propionate (the same medicine found in FLOVENT®),** an inhaled corticosteroid medicine. Inhaled corticosteroids help to decrease inflammation in the lungs. Inflammation in the lungs can lead to asthma symptoms.
  - **salmeterol (the same medicine found in SEREVENT®),** a LABA. LABA medicines are used in patients with asthma or chronic obstructive pulmonary disease (COPD). LABA medicines help the muscles around the airways in your lungs stay relaxed to prevent symptoms, such as wheezing and shortness of breath. These symptoms can happen when the muscles around the airways tighten. This makes it hard to breathe. In severe cases, wheezing can stop your breathing and cause death if not treated right away.

Asthma

ADVAIR DISKUS is used long term, twice a day, to control symptoms of asthma and to prevent symptoms such as wheezing in adults and children ages 4 and older.

Chronic Obstructive Pulmonary Disease (COPD)

COPD is a chronic lung disease that includes chronic bronchitis, emphysema, or both. ADVAIR DISKUS 250/50 is used long term, twice a day, to help improve lung function for better breathing in adults with COPD. ADVAIR DISKUS 250/50 has been shown to decrease the number of flare-ups and worsening of COPD symptoms (exacerbations).

Who should not use ADVAIR DISKUS?

Do not use ADVAIR DISKUS:

- to treat sudden, severe symptoms of asthma or COPD.
- if you have a severe allergy to milk proteins. Ask your doctor if you are not sure.

What should I tell my healthcare provider before using ADVAIR DISKUS?

Tell your healthcare provider about all of your health conditions, including if you:

- **have heart problems**
- **have high blood pressure**
- **have seizures**
- **have thyroid problems**
- **have diabetes**
- **have liver problems**
- **have osteoporosis**
- **have an immune system problem**
- **are pregnant or planning to become pregnant.** It is not known if ADVAIR DISKUS may harm your unborn baby.
- **are breastfeeding.** It is not known if ADVAIR DISKUS passes into your milk and if it can harm your baby.
- **are allergic to any of the ingredients in ADVAIR DISKUS, any other medicines, or food products.**
- **are exposed to chickenpox or measles.**

Tell your healthcare provider about all the medicines you take, including prescription and nonprescription medicines, vitamins, and herbal supplements. ADVAIR DISKUS and certain other medicines may interact with each other. This may cause serious side effects. Especially, tell your healthcare provider if you take ritonavir. The anti-HIV medicines Norvir® (ritonavir capsules), Soft Gelatin, Norvir® (ritonavir oral solution), and Kaletra® (lopinavir/ritonavir) Tablets contain ritonavir.

Know the medicines you take. Keep a list and show it to your healthcare provider and pharmacist each time you get a new medicine.

How do I use ADVAIR DISKUS?

Do not use ADVAIR DISKUS unless your healthcare provider has taught you and you understand everything. Ask your healthcare provider or pharmacist if you have any questions.

- Children should use ADVAIR DISKUS with an adult's help, as instructed by the child's healthcare provider.
- Use ADVAIR DISKUS exactly as prescribed. **Do not use ADVAIR DISKUS more often than prescribed.** ADVAIR DISKUS comes in 3 strengths. Your healthcare provider will prescribe the one that is best for your condition.
- The usual dosage of ADVAIR DISKUS is 1 inhalation twice a day (morning and evening). The 2 doses should be about 12 hours apart. Rinse your mouth with water after using ADVAIR DISKUS.
- If you take more ADVAIR DISKUS than your doctor has prescribed, get medical help right away if you have any unusual symptoms, such as worsening shortness of breath, chest pain, increased heart rate, or shakiness.
- If you miss a dose of ADVAIR DISKUS, just skip that dose. Take your next dose at your usual time. Do not take 2 doses at one time.
- Do not use a spacer device with ADVAIR DISKUS.
- Do not breathe into ADVAIR DISKUS.
- **While you are using ADVAIR DISKUS twice a day, do not use other medicines that contain a LABA for any reason. Ask your healthcare provider or pharmacist if any of your other medicines are LABA medicines.**
- Do not change or stop any of your medicines used to control or treat your breathing problems. Your healthcare provider will adjust your medicines as needed.
- Make sure you always have a fast acting inhaler with you. Use your fast acting inhaler if you have breathing problems between doses of ADVAIR DISKUS.

Call your healthcare provider or get medical care right away if:

- your breathing problems worsen with ADVAIR DISKUS.
- you need to use your fast-acting inhaler more often than usual.
- your fast acting inhaler does not work as well for you at relieving symptoms.
- you need to use 4 or more inhalations of your fast acting inhaler for 2 or more days in a row.
- you use 1 whole canister of your fast acting inhaler in 8 weeks' time.
- your peak flow meter results decrease. Your healthcare provider will tell you the numbers that are right for you.
- you have asthma and your symptoms do not improve after using ADVAIR DISKUS regularly for 1 week.

What are the possible side effects with ADVAIR DISKUS?

- See "*What is the most important information I should know about ADVAIR DISKUS?*"
- Patients with COPD have a higher chance of getting pneumonia. ADVAIR DISKUS may increase the chance of getting pneumonia. **Call your healthcare provider if you notice any of the following symptoms:**
  - increase in mucus (sputum) production
  - change in mucus color
  - increased breathing problems
  - fever
  - increased cough
  - chills
- **serious allergic reactions.** Call your healthcare provider or get emergency medical care if you get any of the following symptoms of a serious allergic reaction, including:
  - rash
  - swelling of the face, mouth, and tongue
  - hives
  - breathing problems
- **increased blood pressure**
- **chest pain**
- **a fast and irregular heartbeat**
- **headache**
- **tremor**
- **nervousness**
- **weakened immune system and a higher chance of infections**
- **lower bone mineral density.** This may be a problem for people who already have a higher chance of low bone density (osteoporosis).
- **eye problems including glaucoma and cataracts.** You should have regular eye exams while using ADVAIR DISKUS.
- **slowed growth in children.** A child's growth should be checked often.

Other common side effects include:

- hoarseness and voice changes
- throat irritation
- thrush in the mouth and throat
- respiratory tract infections

Tell your healthcare provider about any side effect that bothers you or that does not go away.

These are not all the side effects with ADVAIR DISKUS. Ask your healthcare provider or pharmacist for more information.

Call your doctor for medical advice about side effects. You may report side effects to the FDA at 1-800-FDA-1088.

Ask your healthcare provider or pharmacist for additional information about ADVAIR DISKUS. You can also contact the company that makes ADVAIR DISKUS (toll free) at 1-888-825-5249 or at www.advair.com.

ADVAIR DISKUS, DISKUS, FLOVENT, and SEREVENT are registered trademarks of GlaxoSmithKline. Norvir and Kaletra are registered trademarks of Abbott Laboratories.

GlaxoSmithKline
Research Triangle Park, NC 27709
ADD:6PI April 2009

©2010 The GlaxoSmithKline Group of Companies
All rights reserved. Printed in USA.
AD5253R0 January 2010

mushroom lasagna

Two types of mushrooms and a hint of wine provide savory flavor to this creamy lasagna that feeds a crowd.

Gary Bachara // WILSON, NC

PREP: 45 MIN. BAKE: 40 MIN. + STANDING
YIELD: 12 SERVINGS

9 uncooked lasagna noodles
1 lb. sliced fresh mushrooms
2 cups chopped baby portobello mushrooms
1 large sweet onion, chopped
3 Tbsp. olive oil
1/2 cup minced fresh parsley
2 thin slices prosciutto or deli ham, chopped
2 garlic cloves, minced
1-1/2 tsp. Italian seasoning
2/3 cup white wine or chicken broth
2 cans (14-1/2 oz. each) diced tomatoes, drained
1 cup (4 oz.) shredded part-skim mozzarella cheese, divided
1 cup shredded Parmesan cheese, divided
1/2 cup heavy whipping cream
1/4 cup milk

Cook noodles according to package directions. Meanwhile, in a Dutch oven, cook and stir the mushrooms and onion in oil until tender. Add the parsley, prosciutto, garlic and Italian seasoning; cook 2 minutes longer. Add wine; cook and stir until liquid is evaporated. Add tomatoes and heat through.

Spread 1 cup sauce in a greased 13-in. x 9-in. baking dish. Layer with three noodles, 1-1/3 cups sauce, and a scant 1/4 cup each of mozzarella and Parmesan. Repeat layers twice. In a small bowl, combine the cream, milk and remaining cheeses; spoon over the top.

Cover and bake at 350° for 30 minutes. Uncover; bake 10 minutes longer or until cheese is melted. Let stand for 10 minutes before cutting.

Nutrition Facts: 1 piece equals 230 calories, 11 g fat (5 g saturated fat), 25 mg cholesterol, 279 mg sodium, 23 g carbohydrate, 3 g fiber, 10 g protein. **Diabetic Exchanges:** 2 fat, 1 starch, 1 lean meat, 1 vegetable.

MUSHROOM LASAGNA

philly cheese fakes

Mushrooms are the key to this twist on popular Philly steak sandwiches—a nice meatless meal option that's tangy and tasty.

Veronica Vadakan // PORTLAND, OR

PREP: 30 MIN. BROIL: 5 MIN.
YIELD: 4 SERVINGS

1/4 cup lemon juice
3 garlic cloves, minced
1 Tbsp. olive oil
1/2 tsp. smoked paprika
1/4 tsp. salt
1/4 tsp. pepper
1 lb. sliced fresh shiitake mushrooms
2 medium green peppers, sliced
1 small onion, thinly sliced
4 hoagie buns, split
4 slices reduced-fat provolone cheese

In a small bowl, whisk the first six ingredients. In a large bowl, combine the mushrooms, green peppers and onion. Pour dressing over vegetables; toss to coat.

Transfer to two 15-in. x 10-in. x 1-in. baking pans coated with cooking spray. Bake at 450° for 15-20 minutes or until crisp-tender, stirring once.

Divide mushroom mixture among buns and top with cheese. Broil 3-4 in. from the heat for 2-3 minutes or until cheese is melted.

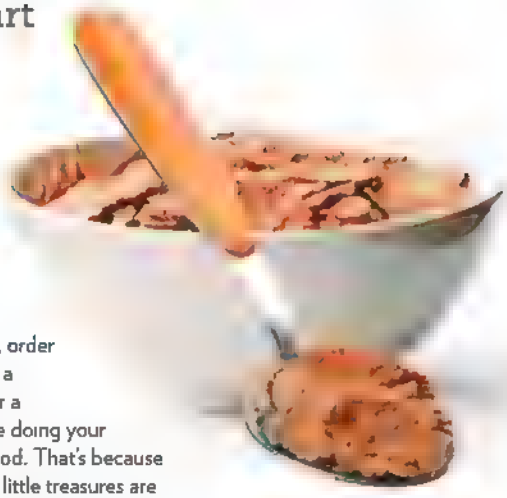
Nutrition Facts: 1 sandwich equals 344 calories, 12 g fat (4 g saturated fat), 10 mg cholesterol, 681 mg sodium, 47 g carbohydrate, 4 g fiber, 17 g protein.

LOSE WEIGHT, EAT GREAT!

Get in shape with the *Taste of Home Comfort Food Diet® Cookbook*. Shed pounds while eating the home-style foods you love. You'll get more than 400 delicious recipes, a 6-week meal plan and more. Find it where books are sold. For a free 1-week trial menu, go to tasteofhome.com/freemenu

MORE!

Which mushroom is which? Learn more about mushrooms at tasteofhome.com/mushroomfacts



MAKE ROOM FOR MUSHROOMS

When you add mushrooms to a casserole, order mushrooms on pizza or choose a portobello burger over a hamburger, you're doing your body good. That's because these little treasures are bursting with benefits: Mushrooms are low in sodium, carbs, calories and fat but high in fiber. They also contain a number of good-for-you nutrients, including potassium, which helps control blood pressure. For vegetarians, mushrooms can provide the essential B vitamins often missing in meatless diets.

D MAKES THE GRADE

If you're hearing more about Vitamin D these days, it's for good reason. You might know it's good for bone health, but emerging research suggests that higher levels of D can help combat a variety of ills, including diabetes, heart disease and some types of cancer. How much h gher?

Current recommendations are 200-400 international units (IU) for adults, and 400 IU for infants and children. But there are some researchers who believe the recommendation should go up to 1,000 IU or more.

To get that much D in your diet, you almost certainly need a supplement. Ask your doctor to recommend one for you.

FIBER FAD

High-fiber and fiber-enhanced packaged foods are all the rage. But fiber isn't just a passing fancy. It's a diet essential most of us don't get enough of.

In addition to helping with digestion, fiber can help improve cholesterol levels, combat high blood pressure, control blood sugar and help you maintain a healthy weight. It might even reduce the risk for some cancers.

The American Heart Association recommends adults get 25-30 grams a day; most Americans get about a third of that. The good news is that it's easy to increase your intake: Switch to whole-grain bread, cereal and pasta; and eat more fruits and vegetables.

Make sure to increase your dietary fiber gradually to avoid digestive discomfort. And drink lots of water—otherwise fiber can actually increase constipation. For more tips, go to **tasteofhome.com/fiber**

> Red meat is not bad for you. Now blue-green meat, that's bad for you!
>
> — TOMMY SMOTHERS
> COMEDIAN

SNACK ATTACK

Do we really need a study to tell us that one of the reasons for the obesity epidemic in this country is because unhealthy snack foods are available just about everywhere?

Well, yes. In a study published in the *American Journal of Public Health*, researchers looked at the availability of candy, salty snacks and sweetened beverages in retail stores other than supermarkets. They found that snack food was available in 41 percent of the stores, including gas stations, pharmacies and even furniture stores. Avoid snack traps by packing your own healthy snacks for work and the car. For some healthy snacking tips, go to **tasteofhome.com/snackattack**

LIAR.

That's what they'll say when you tell them you baked it with I Can't Believe It's Not Butter!® sticks. Unlike butter, it's naturally cholesterol free and has 50% less saturated fat*. And best of all...

It Bakes Like Butter And Tastes Like Butter!

*79% vegetable oil spread. Contains 11g fat, 3.5g saturated fat, 0g trans fat per serving. ©2010 Unilever

Visit www.ICantBelieveItsNotButter.com for delicious recipes.

get ready to

TAKE A BOW!

2 SPRING PROGRAMS

FRESH PICKED FAVORITES
TWO HOURS OF GREAT COOKING

SIMPLY SPRING
EASY ENTERTAINING IDEAS AND RECIPES

Become a star in your kitchen with dozens of delicious new recipes you and your family will love! Join us for two great cooking programs this spring that serve up the best of Taste of Home.

- [illegible]
- [illegible]
- [illegible]
- [illegible]

taste of home COOKING SCHOOL

COMING TO A CITY NEAR YOU THIS SPRING!
FOR SCHEDULE, VISIT TASTEOFHOME.COM

HE'D RATHER BE COOKING

Wisconsin teen takes over his mom's kitchen every chance he gets

Visit the Rippel house in Colgate, WI, and you'll likely find 15-year-old Justin stirring a closely watched pot. "I've been helping in the kitchen for as long as I can remember," he says. "I started creating recipes when I was 12. I like coming up with ways to mix and match my favorite foods."

There's another reason he loves to cook. "It takes my mind off schoolwork," he says.

That's not to say Jason doesn't like school. When he combined pizza with chicken Cordon Bleu, he brought some to his teachers, who now request it for lunch.

When company's coming, he'll make several dips or grill his well-seasoned burgers. And when Mother's Day rolls around, it's Justin's chicken quesadillas that his mom, Beth, craves.

"I am spoiled on Mother's Day—and every day—to have a son who likes to cook and is creative," she says.

But being spoiled comes with a small price. "When I cook, he tells me what he'd do to make it better," she says with a smile.

While Justin likes making meals, his sister Amy, 18, prefers baking. "I have the best of both worlds," says Beth.

chicken cordon bleu pizza

"I have made this pizza for my family and also for the teachers at my school."

Justin Rippel // COLGATE, WI

PREP/TOTAL TIME: 30 MIN.
YIELD: 6 PIECES

1 tube (13.8 oz.) refrigerated pizza crust

1/2 cup Alfredo sauce

1/4 tsp. garlic salt

1 cup (4 oz.) shredded Swiss cheese

1-1/2 cups cubed fully cooked ham

10 breaded chicken nuggets, thawed and cut into 1/2-in. pieces

1 cup (4 oz.) shredded part-skim mozzarella cheese

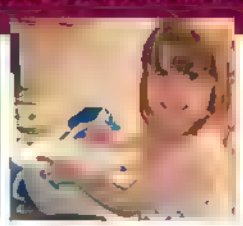
Unroll dough into a greased 15-in. x 10-in. x 1-in. baking pan; flatten dough and build up edges slightly. Bake at 425° for 8-10 minutes or until edges are lightly browned.

Spread with Alfredo sauce; sprinkle with garlic salt and Swiss cheese. Top with ham, chicken nuggets and mozzarella. Bake for 8-10 minutes or until crust is golden brown and cheese is melted.

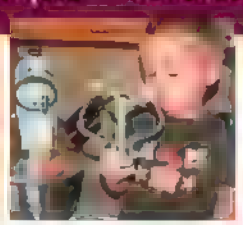
MORE ON PAGE 45

KNOW KIDS WHO LIKE TO COOK? » If your kids like to spend time in the kitchen, we'd love to hear about it. Send recipes and photos to **tasteofhome.com/submit**. Remember to put "Kids in the Kitchen" in the subject line.

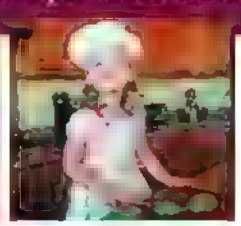
Ashton Reed, 5
BETHALTO, IL



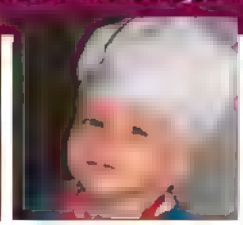
Izzy Sester, 4
GENOA, IL



Gavan Smith, 2
SURPRISE, AZ



Audrey McClure, 3
TEMPLETON, CA



Ben Fossmeyer, 3
HUNTLEY, IL

WHICH WOULD YOU GIVE YOUR KIDS?

TOTINO'S® PIZZA ROLLS®

MOZZARELLA CHEESE SUBSTITUTE:

CHEESE INGREDIENTS: water, partially hydrogenated soybean oil, rennet casein, modified corn starch, potato starch, sodium aluminum phosphate, vital wheat gluten, salt, potassium chloride, citric acid, potassium sorbate [preservative], sodium phosphate, sodium citrate, titanium dioxide [color], maltodextrin, magnesium oxide, zinc oxide, vitamin A palmitate, riboflavin, vitamin B12.

BAGEL BITES® SNACKS

REAL MOZZARELLA CHEESE:

CHEESE INGREDIENTS: milk, cheese cultures, salt, enzymes.

	Prep	Fat (g)	Trans Fat (g)
Bagel Bites®	**Baked**	**7**	**0**
Totino's® Pizza Rolls®	Pre Fried	10	15

Bagel Bites®

Nutritional information for Totino's brand or generic packaging. Comparison based on cooking of Bagel Bites cheese and pepperoni and cooking of Totino's pepperoni Pizza Rolls. Bagel Bites® and Totino's® Pizza Rolls® are trademarks of General Mills Marketing, Inc., and are used under license by The Kraft Heinz Company. © The Kraft Heinz Company. © 2016. All rights reserved.

visit mybagelbites.com

BLUEBERRY BLISS

Enjoy warm, homemade muffins in no time with this kid-friendly recipe

Awakening to the smell of baking blueberry muffins is a great way to start the day. An even better way, according to 9-year-old Cayla Allen, is helping Mom make those muffins.

So that's exactly what Cayla does. She hops out of bed and helps whip up these easy muffins in a snap, thanks to a box of pancake mix. Cayla gets to add the blueberries and stir the batter.

"My uncle has blueberry bushes, so we have a lot of berries and always look for ways to use them up," says mom Lisa, a TOH Field Editor.

She and Cayla cook together several times a week, and Cayla loves every minute of it—especially cracking the eggs.

"I love to eat what we make," she says. "And when we make stuff together, it just tastes better."

kids' favorite blueberry muffins

"My daughter had just gotten out of bed when we threw together these great muffins. I love cooking with my little girl!"

taste of home fieldeditor **Lisa Allen** JOPPA, AL

PREP/TOTAL TIME: 30 MIN.
YIELD: 1 DOZEN

2-1/2 cups pancake mix

1/2 cup sugar

1 egg

2/3 cup water

1/4 cup canola oil

1-1/2 cups fresh or frozen blueberries

In a large bowl, combine pancake mix and sugar. In another bowl, whisk the egg, water and oil. Stir into dry ingredients just until moistened. Fold in blueberries.

Fill paper-lined muffin cups two-thirds full. Bake at 400° for 14-16 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

EDITOR'S NOTE: If using frozen blueberries, use without thawing to avoid discoloring the batter.

Nutrition Facts: 1 muffin equals 173 calories, 6 g fat (1 g saturated fat), 18 mg cholesterol, 312 mg sodium, 28 g carbohydrate, 2 g fiber, 3 g protein. **Diabetic Exchanges:** 2 starch, 1 fat.

Download this month's coloring book page at tasteofhome.com/kids

Choose Right
Choose Bagel Bites

Bagel Bites® Snacks are so simple! Just crispy bagels, tomato sauce and real cheese with a choice of delicious toppings. Zero grams trans fat per serving. Baked, never pre-fried. Looks like your snack choice just got a little easier!

mybagelbites.com

PESTO, PRESTO!

You won't believe how easy it is to make your own pesto. Jenni Sharp of the *Taste of Home* Test Kitchen shows you how

1. Above, add ingredients to food processor. Run until coarsely chopped.

2. Left, while processor is running, slowly add a pencil-thin stream of olive oil through the food chute.

5 WAYS TO USE PESTO

- Toss with pasta or roasted vegetables
- For a simple yet delicious appetizer, spread on toasted baguette slices
- Blend with mayonnaise for a flavorful sandwich spread
- Mix into mashed potatoes, meat loaf, casseroles or salads
- Coat your favorite meat or fish with pesto, dip into bread crumbs and pan-fry; or stuff pesto into chicken breasts, steak or burgers

classic pesto

This versatile pesto boasts a wondrous herb flavor. Pair it with pasta for a traditional Italian meal.

Taste of Home Test Kitchen Iola Egle
BELLA VISTA, AR

PREP/TOTAL TIME: 10 MIN
YIELD: 1 CUP

4 cups loosely packed basil leaves
1/2 cup grated Parmesan cheese
2 garlic cloves, halved
1/4 tsp. salt
1/2 cup pine nuts, toasted
1/2 cup olive oil

Place the basil, cheese, garlic and salt in a food processor; cover and pulse until chopped. Add nuts; cover and process until blended. While processing, gradually add oil in a steady stream.

For some recipes that use pesto as an ingredient, go to **tasteofhome.com/pesto**

Cilantro Pesto

Place 1 cup cilantro, 1/4 cup each grated Parmesan cheese and walnuts in a food processor; cover and pulse until chopped. Add 2 tablespoons lime juice; cover and process until blended. While processing, gradually add 1/2 cup olive oil in a steady stream.

Poblano Pesto

Place 2 cooked, seeded poblano peppers and 1 cooked jalapeno pepper in food processor; cover and pulse until smooth. Add 1/4 cup sliced almonds and 1/4 cup grated Parmesan cheese; cover and process until blended. While processing, gradually add 1/2 cup olive oil in a steady stream. Salt and pepper to taste.

Black & Green Olive Pesto

In a food processor, combine 1 cup each of black and pimento-stuffed green olives with 1/2 cup grated Parmesan cheese, 2 garlic cloves and 2 to 3 tablespoons olive oil. Pulse until finely chopped.

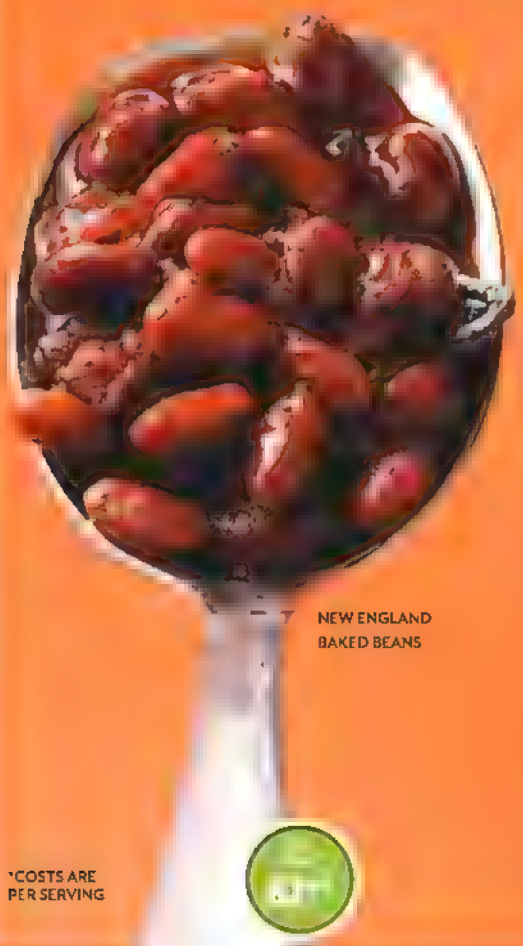
USING THE OL' BEAN

Budget-friendly legumes add a nutritious note to these hearty dishes

For a potluck or picnic, you can't beat this classic side that starts with a pound of dried beans Molasses and maple syrup give it a slight sweetness

taste of home test kitchen Pat Medeiros
TIVERTON, RI

PREP 1-1/2 HOURS + SOAKING
BAKE 2 1/2 HOURS
YIELD 12 SERVINGS (2/3 CUP EACH)



NEW ENGLAND BAKED BEANS

*COSTS ARE PER SERVING

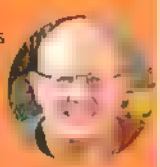
1 lb. dried great northern beans
1/2 lb. thick-sliced bacon strips, chopped
2 large onions, chopped
3 garlic cloves, minced
2 cups ketchup
1-1/2 cups packed dark brown sugar
1/3 cup molasses
1/3 cup maple syrup
1/4 cup Worcestershire sauce
1/2 tsp. salt
1/4 tsp. coarsely ground pepper

Sort beans and rinse with cold water. Place beans in a Dutch oven; add enough water to cover by 2 in. Bring to a boil; boil for 2 minutes. Remove from the heat; cover and let stand for 1 hour or until beans are softened.

Drain and rinse beans, discarding liquid. Return beans to Dutch oven; add 6 cups water. Bring to a boil. Reduce heat; cover and simmer for 1 hour or until beans are almost tender.

In a large skillet, cook bacon over medium heat until crisp. Remove to paper towels with a slotted spoon; drain, reserving 2 Tbsp. drippings. Saute onions in drippings until tender. Add garlic; cook 1 minute longer. Stir in the remaining ingredients.

Drain beans, reserving cooking liquid; place in an ungreased 3-qt. baking dish. Stir in onion mixture and bacon. Cover and bake at 300° for 2-1/2 hours or until beans are tender and reach desired consistency, stirring every 30 minutes. Add reserved cooking liquid as needed.



Sun-dried tomatoes add great color and flavor to this smooth dip that can be whipped up in minutes

Todd Schmeling // GURNEE, IL

PREP/TOTAL TIME: 20 MIN
YIELD: 3-1/2 CUPS

2 cans (15 oz. each) garbanzo beans or chickpeas, rinsed and drained
1 jar (7 oz.) oil-packed sun-dried tomatoes, undrained
2/3 cup water
3 Tbsp. olive oil
2 garlic cloves, halved
1 tsp. crushed red pepper flakes
1/2 tsp. salt
1/4 tsp. pepper
Chopped fresh basil, optional
Baked pita chips and/or assorted fresh vegetables

In a food processor, combine the beans, tomatoes, water, oil, garlic, pepper flakes, salt and pepper; cover and process until blended. Place in a bowl; sprinkle with basil if desired. Serve with pita chips and/or vegetables.

©2010 Discover Bank, Member FDIC
GET ARE WE THERE YET? BACK
Discover® gives you a Cashback Bonus® on every single purchase. What you do with it is up to you. What will you get back with your cash back?
1-800-DISCOVER Discover.com
DISC VER

cassoulet for today

Traditionally cooked for hours, this version of the rustic French dish offers the same homey taste in less time. It's easy on the wallet, too

Virginia Anthony // JACKSONVILLE, FL

PREP: 40 MIN. BAKE: 55 MIN.
YIELD: 6 SERVINGS

6 boneless skinless chicken thighs (about 1-1/2 lbs.)

1/4 tsp. salt

1/4 tsp. coarsely ground pepper

1 Tbsp. olive oil, divided

1 large onion, chopped

2 garlic cloves, minced, divided

1/2 cup white wine or chicken broth

1 can (14-1/2 oz.) diced tomatoes, drained

1 bay leaf

1 tsp. minced fresh rosemary or 1/4 tsp. dried rosemary, crushed

1 tsp. minced fresh thyme or 1/4 tsp. dried thyme

2 cans (15 oz. each) white kidney or cannellini beans, rinsed and drained

1/4 lb. smoked turkey kielbasa, chopped

3 bacon strips, cooked and crumbled

1/2 cup soft whole wheat bread crumbs

1/4 cup minced fresh parsley

Sprinkle chicken with salt and pepper. In an ovenproof Dutch oven, brown chicken in 2 tsp. oil in batches. Remove and keep warm.

In the same pan, saute onion in remaining oil until crisp-tender. Add 1 garlic clove; cook 1 minute longer. Add wine, stirring to loosen browned bits from pan. Stir in the tomatoes, bay leaf, rosemary, thyme and chicken; bring to a boil.

Cover and bake at 325° for 30 minutes. Add beans and kielbasa; cover and bake 20-25 minutes longer or until chicken is tender. Discard bay leaf. Stir in bacon.

Combine bread crumbs, parsley and remaining garlic; sprinkle over cassoulet. Broil 3-4 in. from the heat for 2-3 minutes or until bread crumbs are golden brown.

white chili

"My friend Caroline Gray and I came up with this delicious slow-cooked chicken chili. It's unusual because it calls for Alfredo sauce."

Cindi Mitchell // ST. MARYS, KS

PREP: 30 MIN. COOK: 3 HOURS
YIELD: 12 SERVINGS (1 CUP EACH)

3 cans (15-1/2 oz. each) great northern beans, rinsed and drained

3 cups cubed cooked chicken breast

1 jar (15 oz.) Alfredo sauce

2 cups chicken broth

1 to 2 cans (4 oz. each) chopped green chilies

1-1/2 cups frozen gold and white corn

1 cup (4 oz.) shredded Monterey Jack cheese

1 cup (4 oz.) shredded pepper Jack cheese

1 cup sour cream

1 small sweet yellow pepper, chopped

1 small onion, chopped

3 garlic cloves, minced

1 Tbsp. ground cumin

1-1/2 tsp. white pepper

1 to 1-1/2 tsp. cayenne pepper

Salsa verde and chopped fresh cilantro, optional

In a 5- or 6-qt. slow cooker, combine the first 15 ingredients. Cover and cook on low for 3-4 hours or until heated though, stirring once. Serve with salsa verde and cilantro if desired.

MORE!

For more recipes that go easy on your wallet, visit **tasteofhome.com/budgetrecipes**

GET GIRL TIME BACK
Discover® gives you a Cashback Bonus® on every single purchase. What you do with it is up to you. What will you get back with your cash back?
DISCOVER
1-800-DISCOVER Discover.com

©2009 Pepperidge Farm, Incorporated

Puff Pastry Wrapped Brie
1 sheet Pepperidge Farm Puff Pastry Sheets, thawed
1 Brie cheese round (8 oz.)
1 egg
1. Heat oven to 400°F. Unfold pastry on floured surface. Place cheese in center. Fold pastry over cheese to cover. Trim excess pastry and press to seal. Reserve scraps for decoration, if desired.
2. Beat egg with 1 tbsp. water. Brush seam of pastry with egg mixture. Place seam side down onto baking sheet. Brush with egg mixture.
3. Bake 25 min. or until golden brown. Let stand 20 min. Serves 6.
Easy as 1, 2, 3.
Gone in 4, 5, 6.
For inspiring add-in ideas, recipes and videos, visit PUFFPASTRY.COM
PUFF PASTRY SHEETS, SHELLS & READY-TO-BAKE TURNOVERS.
PEPPERIDGE FARM
GOOD IS IN THE DETAILS.™
Look for Puff Pastry in the freezer aisle
3 STEP Recipe
Puff Pastry SHEETS

CONTEST

lighten up!

LET THERE BE light

Lightening up on fat, cholesterol, sodium and calories contributes to everyone's overall health, not just that of dieters. And it doesn't mean you have to give up great flavor. Just sample our 12 contest winners. You won't believe they're light!

YOU COULD BE NEXT!
TURN THE PAGE TO ENTER OUR NEXT RECIPE CONTEST »

GRAND PRIZE—$500
Diane Nemire // LUDINGTON, MI

2ND PLACE—$300
Mary Walters // WESTERVILLE, OH

3RD PLACE—$150
Tia Musser // HUDSON, IN

ENTER
OUR NEXT
CONTEST!

GARLIC & ONIONS

June 15, 2010

YOU COULD
WIN $500!

MASTERING MEATBALLS

You know how you have a go-to recipe? Well, mine is usually some kind of pasta, and almost always has meatballs. —Diane Nemitz // LUDINGTON, MI

"I've been cooking ever since I can remember," says **Diane Nemitz** of Ludington, MI. "I think I was about 10 years old when I made meat loaf for Mother's Day"

With two grown children and four grandkids, Diane still loves mixing up ground meat with eggs, bread crumbs and seasonings. Except now her specialty is meatballs

"You know how you have a go-to recipe? Well, mine is usually some kind of pasta, and almost always has meatballs I rely on ground chicken or ground turkey, and I like to use different ingredients in the meat and sauce."

In an effort to cut calories, Diane came up with a recipe that not only turned out to be one of her favorites, but the favorite of *Taste of Home* judges, too.

Her Chicken Florentine Meatballs won the $500 Grand Prize in our recent "Lighten Up" contest. The flavorful meatballs and thick tomato-mushroom sauce are served over nutritious spaghetti squash instead of pasta.

"I serve this recipe whenever I feel the need for comfort food," she says. "The meatballs and sauce are just as good without the squash. You can also put them on toothpicks and serve as appetizers."

Diane, who is a part-time staff writer for the local newspaper, enjoys putting her own spin on recipes in cookbooks. "Over the years," she adds, "I found I could also invent my own recipes, which everyone seemed to like."

Especially *Taste of Home* judges!

DIANE'S TIPS

"If your spaghetti squash seems a little wet when you take it out of the squash shell, you can pat it dry with paper towels. Also, these meatballs freeze beautifully, so you can make them ahead and save some prep time."

chicken florentine meatballs

Diane Nemitz // JUDNGTON MI

Served over spaghetti squash and a chunky tomato sauce, these tender meatballs are tops when it comes to great flavor.

[illegible] dessert is moist and creamy, and cuts perfectly into luscious layered squares pretty enough for a party

[illegible] bean soup

tropical fusion salad with spicy tortilla ribbons

Jennifer Fisher // AUSTIN, TX

The fresh taste of this colorful salad makes it a perfect choice for a spring or summer meal. Served with spicy tortilla strips, it's special enough for company

// SENSATIONAL TIRAMISU

PREP: 25 MIN. COOK: 10 MIN. + CHILLING
YIELD: 12 SERVINGS

- 1 pkg. (8 oz.) reduced-fat cream cheese
- 2/3 cup confectioners' sugar
- 1-1/2 cups reduced-fat whipped topping, divided
- 1/2 cup plus 1 Tbsp. sugar
- 3 egg whites
- 1/4 cup water
- 2 pkg. (3 oz. each) ladyfingers, split
- 1/2 cup boiling water
- 2 Tbsp. Kahlua
- 1 Tbsp. instant coffee granules
- 1/2 tsp. baking cocoa

In a small bowl, beat cream cheese and confectioners' sugar until smooth. Fold in 1 cup whipped topping; set aside.

Combine 1/2 cup sugar, egg whites and water in a small heavy saucepan over low heat. With a hand mixer, beat on low speed for 1 minute. Continue beating on low over low heat until mixture reaches 160°, about 8-10 minutes. Pour into a large bowl. Beat on high until stiff peaks form, about 7 minutes. Fold into cream cheese mixture.

Arrange half of ladyfingers in an ungreased 11-in. x 7-in. dish. Combine the boiling water, Kahlua, coffee granules and remaining sugar; brush half of mixture over ladyfingers. Top with half of cream cheese mixture. Repeat layers. Spread remaining whipped topping over the top; sprinkle with cocoa. Refrigerate for 2 hours before serving.

Nutrition Facts: 1 piece equals 223 calories, 7 g fat (4 g saturated fat), 62 mg cholesterol, 27 mg sodium, 34 g carbohydrate, trace fiber, 5 g protein. Diabetic Exchanges: 2 starch, 1 fat.

// CHICKEN FLORENTINE MEATBALLS

PREP: 40 MIN. COOK: 20 MIN. YIELD: 6 SERVINGS

- 2 eggs, beaten
- 1 pkg. (10 oz.) frozen chopped spinach, thawed and squeezed dry
- 1/2 cup dry bread crumbs
- 1/4 cup grated Parmesan cheese
- 1 Tbsp. dried minced onion
- 1 garlic clove, minced
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 1 lb. ground chicken
- 1 medium spaghetti squash

SAUCE:

- 1/2 lb. sliced fresh mushrooms
- 2 tsp. olive oil
- 1 can (14-1/2 oz.) diced tomatoes, undrained
- 1 can (8 oz.) tomato sauce
- 2 Tbsp. minced fresh parsley
- 1 garlic clove, minced
- 1 tsp. dried oregano
- 1 tsp. dried basil

In a large bowl, combine the first eight ingredients. Crumble chicken over mixture and mix well. Shape into 1-1/2-in. balls.

Place meatballs on a rack in a shallow baking pan. Bake, uncovered, at 400° for 20-25 minutes or until no longer pink. Meanwhile, cut squash in half lengthwise; discard seeds. Place squash cut side down on a microwave-safe plate. Microwave, uncovered, on high for 15-18 minutes or until tender.

For sauce, in a large nonstick skillet, saute mushrooms in oil until tender. Stir in the remaining ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 8-10 minutes or until slightly thickened. Add meatballs and heat through.

When squash is cool enough to handle, use a fork to separate strands. Serve with meatballs and sauce.

Editors Note: This recipe was tested in a 1100-watt microwave.

Nutrition Facts: 3 meatballs with sauce and 2/3 cup squash equals 303 calories, 12 g fat (3 g saturated fat), 123 mg cholesterol, 617 mg sodium, 31 g carbohydrate, 7 g fiber, 22 g protein.

// TROPICAL FUSION SALAD WITH SPICY TORTILLA RIBBONS

PREP/TOTAL TIME: 30 MIN.
YIELD: 4 SERVINGS

- 2 cups cubed peeled papaya
- 1 can (15 oz.) black beans, rinsed and drained
- 1 medium ripe avocado, peeled and cubed
- 1 cup frozen corn, thawed
- 1/2 cup golden raisins
- 2 serrano peppers, seeded and chopped
- 1/4 cup minced fresh cilantro
- 1/4 cup orange juice
- 2 Tbsp. lime juice
- 1 Tbsp. cider vinegar
- 2 garlic cloves, minced
- 2 tsp. ground ancho chili pepper, divided
- 1/4 tsp. sugar
- 1/4 tsp. salt
- 2 corn tortillas (6 in.), cut into 1/4-in. strips

In a large bowl, combine the papaya, beans, avocado, corn, raisins, peppers, cilantro, orange juice, lime juice, vinegar, garlic, 1/2 tsp. chili pepper, sugar and salt.

Place tortilla strips on a baking sheet coated with cooking spray; sprinkle with remaining chili pepper. Bake at 350° for 8-10 minutes or until crisp. Serve with salad.

Editors Note: When cutting hot peppers, wear disposable gloves. Avoid touching your face or eyes.

Nutrition Facts: 1-1/4 cups salad with about 10 tortilla ribbons equals 321 calories, 8 g fat (1 g saturated fat), 0 cholesterol, 380 mg sodium, 58 g carbohydrate, 11 g fiber, 9 g protein.

// SPICY BLACK BEAN SOUP

PREP: 25 MIN. COOK: 40 MIN.
YIELD: 12 SERVINGS (3/4 CUP EACH)

- 1 large red onion, chopped
- 1 medium sweet red pepper, chopped
- 1 jalapeno pepper, seeded and minced
- 2 Tbsp. olive oil
- 3 garlic cloves, minced
- 3 cans (15 oz. each) black beans, rinsed and drained
- 3-1/2 cups vegetable broth
- 1 can (14-1/2 oz.) diced tomatoes with mild green chilies, undrained
- 1 can (4 oz.) chopped green chilies
- 1/3 cup sherry or additional vegetable broth
- 2 Tbsp. minced fresh cilantro
- 1/2 cup fat-free sour cream
- 1/4 cup shredded cheddar cheese

In a Dutch oven, saute onion and peppers in oil until tender. Add garlic; cook 1 minute longer.

Stir in the beans, broth, tomatoes and chopped green chilies. Bring to a boil. Reduce heat; simmer, uncovered, for 25 minutes. Add sherry and cilantro; cook 5 minutes longer.

Remove from the heat; cool slightly. Place half of soup in a blender; cover and process until pureed. Return to the pan and heat through. Top each serving with 2 tsp. sour cream and 1 tsp. cheese.

Editors Note: When cutting hot peppers, wear disposable gloves. Avoid touching your face or eyes.

Nutrition Facts: 3/4 cup equals 150 calories, 3 g fat (1 g saturated fat), 4 mg cholesterol, 667 mg sodium, 23 g carbohydrate, 5 g fiber, 7 g protein.

grilled stuffed turkey burgers

Megan Crow // LINCOLN, NE

You'll get a burst of flavor with every bite of these hearty burgers. Never tried ground turkey? This recipe will absolutely make you a fan!

curried chicken salad

Joanna Perdomo // MIAMI, FL

"Curry and mustard complement the sweet fruit and crunchy nuts in this guilt-free salad. I like it served on greens or whole wheat toast, or scooped up with apple slices. Instead of chicken breast, try store-bought rotisserie chicken."

broccoli-ham macaroni

Nancy Latulippe // SIMCOE, ON

Creamy and cheesy, this dressed-up version of mac & cheese provides all the goodness of comfort food without the extra fat

light sour cream coffee cake

Amy McBride // COLUMBIA, MO

Begin your day with a square of this scrumptious reduced-fat coffee cake. It's moist and yummy, with a band of cinnamon through the center. It won't last long!

// CURRIED CHICKEN SALAD

PREP/TOTAL TIME: 15 MIN
YIELD: 4 SERVINGS

- 3 cups cubed cooked chicken breast
- 1 medium apple, finely chopped
- 1/4 cup slivered almonds, toasted
- 2 Tbsp. golden raisins
- 2 Tbsp. dried cranberries
- 1/2 cup fat-free plain Greek yogurt
- 1/4 cup apricot preserves
- 2 Tbsp. curry powder
- 1 Tbsp. Dijon mustard
- 1/2 tsp. salt
- 1/4 to 1/2 tsp. pepper
- Lettuce leaves

In a small bowl, combine the first five ingredients. Add the yogurt, preserves, curry, mustard, salt and pepper; toss to coat. Serve on lettuce leaves.

Editor's Note: If Greek yogurt is not available in your area, line a strainer with a coffee filter and place over a bowl. Place 1 cup fat-free yogurt in prepared strainer; refrigerate overnight. Discard liquid from bowl; proceed as directed.

Nutrition Facts: 1 cup equals 323 calories, 7 g fat (1 g saturated fat), 81 mg cholesterol, 477 mg sodium, 30 g carbohydrate, 3 g fiber, 36 g protein. **Diabetic Exchanges:** 4 lean meat, 1 starch, 1/2 fruit, 1/2 fat.

// GRILLED STUFFED TURKEY BURGERS

PREP/TOTAL TIME: 25 MIN.
YIELD: 5 SERVINGS

- 2 Tbsp. onion soup mix
- 1/2 tsp. garlic powder
- 1/2 tsp. Worcestershire sauce
- 1/8 tsp. salt
- Dash pepper
- 1-1/4 lbs. lean ground turkey
- 1/2 cup finely chopped sweet red pepper
- 1/2 cup shredded part-skim mozzarella cheese
- 5 whole wheat hamburger buns, split

In a small bowl, combine the first five ingredients. Crumble turkey over mixture and mix well. Shape into 10 thin patties. Spoon red pepper and cheese onto center of five patties; top with remaining patties and press edges firmly to seal.

Grill burgers, covered, over medium heat or broil 4 in. from heat for 5-7 minutes on each side or until a meat thermometer reads 165° and juices run clear. Serve on buns.

Nutrition Facts: 1 burger equals 325 calories, 13 g fat (4 g saturated fat), 96 mg cholesterol, 674 mg sodium, 25 g carbohydrate, 4 g fiber, 27 g protein.

// LIGHT SOUR CREAM COFFEE CAKE

PREP: 25 MIN. BAKE: 30 MIN. + COOLING
YIELD: 20 SERVINGS

- 2 cups all-purpose flour
- 1-1/2 cups sugar
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1/2 tsp. ground cinnamon
- 2 eggs, beaten
- 1 cup (8 oz.) reduced-fat sour cream
- 1/2 cup vanilla yogurt
- 1/2 cup butter, melted
- 1 tsp. vanilla extract

STREUSEL:
- 1/2 cup packed brown sugar
- 1/3 cup all-purpose flour
- 2 Tbsp. butter, melted
- 1 tsp. ground cinnamon

In a large bowl, combine the first five ingredients. In another bowl, combine the eggs, sour cream, yogurt, butter and vanilla. Stir into dry ingredients just until moistened.

In a small bowl, combine the streusel ingredients. Spoon half of batter into a 13-in. x 9-in. baking pan coated with cooking spray; sprinkle with half of streusel. Top with remaining batter and streusel. Bake at 350° for 30-35 minutes or until a toothpick inserted near the center comes out clean. Place pan on a wire rack to cool.

Nutrition Facts: 1 piece equals 210 calories, 7 g fat (4 g saturated fat), 40 mg cholesterol, 140 mg sodium, 33 g carbohydrate, trace fiber, 3 g protein. **Diabetic Exchanges:** 2 starch, 1 fat.

// BROCCOLI-HAM MACARONI

PREP: 30 MIN. BAKE: 25 MIN.
YIELD: 6 SERVINGS

- 1-1/2 cups uncooked elbow macaroni
- 4 cups fresh broccoli florets
- 1 large onion, finely chopped
- 1 cup cubed fully cooked ham
- 1 medium sweet red pepper, chopped
- 2 Tbsp. butter, divided
- 1/3 cup all-purpose flour
- 4 cups fat-free milk
- 2-1/2 cups (10 oz.) shredded reduced-fat cheddar cheese
- 1/4 cup minced fresh parsley
- 2 tsp. Dijon mustard
- 1/2 tsp. garlic powder
- 1/2 tsp. Italian seasoning
- 1/4 tsp. pepper
- 1/4 cup dry bread crumbs

Cook macaroni according to package directions. Meanwhile, place 1 in. of water in a large saucepan; add broccoli. Bring to a boil. Reduce heat; cover and simmer for 4-5 minutes or until crisp-tender.

In a large saucepan, saute the onion, ham and red pepper in 1 Tbsp. butter until vegetables are crisp-tender. Sprinkle with flour; stir until blended. Gradually stir in milk. Bring to a boil; cook and stir for 2 minutes or until thickened.

Stir in the cheese, parsley, mustard and seasonings until blended. Drain broccoli and macaroni; stir into cheese sauce. Transfer to a greased 2-qt. baking dish (dish will be full).

In a small skillet, melt remaining butter; stir in bread crumbs. Sprinkle over macaroni mixture. Bake, uncovered, at 350° for 25-30 minutes or until heated through.

Nutrition Facts: 1-1/3 cups equals 389 calories, 6 g fat (10 g saturated fat), 57 mg cholesterol, 734 mg sodium, 59 g carbohydrate, 3 g fiber, 27 g protein.

strawberry-rhubarb meringue pie

Jessie Grearson FALMOUTH, ME

"This pie is a rite of spring at our house, and many people have enjoyed sharing it with us. We love that it's both sweet and tart, with a mild almond accent."

chicken & vegetable stir-fry

Samuel Onizuk // ELKTON, MD

You can't beat a stir-fry when you want a light entree that's filling and loaded with flavor. Pepper flakes give this classic combination a welcome zip.

apricot-glazed pork tenderloin

Crystal Holsinger // SURPRISE, AZ

A simple glaze made with apricot preserves lends a delightful zest to this tender pork. It's so fuss-free and delicious, you'll make it again and again.

chocolate malt desserts

Lisa Keys // MIDDLEBURY, CT

"I came up with this recipe after my mom gave me a container of malted milk powder. It's so rich tasting, you'd never believe it's light."

CHICKEN & VEGETABLE // STIR-FRY

PREP: 20 MIN. COOK: 15 MIN.
YIELD: 5 SERVINGS

- 4 tsp. cornstarch
- 1 cup reduced-sodium chicken broth
- 2 Tbsp. reduced-sodium soy sauce
- 1 lb. boneless skinless chicken breasts, cut into 1/4-in. strips
- 2 Tbsp. olive oil, divided
- 1-1/2 cups fresh cauliflowerets
- 1-1/2 cups fresh broccoli florets
- 2 medium carrots, sliced
- 1 small sweet red pepper, julienned
- 1 small onion, halved and sliced
- 1 garlic clove, minced
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1/4 to 1/2 tsp. crushed red pepper flakes
- 2-1/2 cups hot cooked rice
- Minced fresh cilantro

Combine the cornstarch, broth and soy sauce until smooth; set aside. In a large nonstick skillet or wok, stir-fry chicken in 1 Tbsp. oil until no longer pink. Remove and keep warm.

Stir-fry the cauliflower, broccoli, carrots, red pepper and onion in remaining oil until crisp-tender. Add the garlic, salt, pepper and pepper flakes; cook 1 minute longer.

Stir cornstarch mixture and add to the pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Add chicken; heat through. Serve with rice. Sprinkle each serving with cilantro.

Nutrition Facts: 1 cup stir-fry with 1/2 cup rice equals 297 calories, 8 g fat (1 g saturated fat), 50 mg cholesterol, 670 mg sodium, 32 g carbohydrate, 3 g fiber, 23 g protein. Diabetic Exchanges: 2 lean meat, 1-1/2 starch, 1 vegetable, 1 fat.

tasteofhome.com

STRAWBERRY-RHUBARB // MERINGUE PIE

PREP: 55 MIN. BAKE: 40 MIN. + CHILLING
YIELD: 8 SERVINGS

- 1/2 cup all-purpose flour
- 1/4 cup whole wheat pastry flour
- 1/4 cup ground almonds
- 1/2 tsp. salt
- 1/4 cup cold butter
- 2 Tbsp. cold water

FILLING:
- 1 egg, beaten
- 3/4 cup sugar
- 2 Tbsp. all-purpose flour
- 1/4 tsp. ground cinnamon
- 2 cups chopped fresh or frozen rhubarb, thawed
- 1-1/2 cups sliced fresh strawberries

MERINGUE:
- 3 egg whites
- 1/4 tsp. almond extract
- 6 Tbsp. sugar

In a food processor, combine the all-purpose flour, pastry flour, almonds and salt; cover and pulse until blended. Add butter; cover and pulse until mixture resembles coarse crumbs. While processing, gradually add water until dough forms a ball.

Roll out pastry to fit a 9-in. pie plate. Transfer pastry to pie plate. Trim pastry to 1/2 in. beyond edge of plate; flute edges. In a large bowl, combine the egg, sugar, flour and cinnamon; stir in rhubarb and strawberries. Transfer to prepared crust. Bake at 375° for 35-40 minutes or until filling is bubbly. Remove pie from oven and place on a wire rack; keep warm. Reduce heat to 350°.

In a large bowl, beat egg whites and extract on medium speed until soft peaks form. Gradually beat in sugar, 1 Tbsp. at a time, on high until stiff peaks form. Spread over hot filling, sealing edges to crust. Bake for 15 minutes or until golden brown. Cool on a wire rack for 1 hour; refrigerate for 1-2 hours before serving.

Nutrition Facts: 1 piece equals 255 calories, 8 g fat (4 g saturated fat), 41 mg cholesterol, 219 mg sodium, 42 g carbohydrate, 2 g fiber, 5 g protein.

tasteofhome.com

CHOCOLATE MALT // DESSERTS

PREP: 10 MIN. COOK: 10 MIN. + CHILLING
YIELD: 6 SERVINGS

- 1/2 cup malted milk powder
- 1/4 cup sugar
- 2 Tbsp. baking cocoa
- 2 Tbsp. cornstarch
- 1/2 tsp. instant espresso powder
- 2 cups fat-free milk
- 2 oz. semisweet chocolate, finely chopped
- 1 tsp. vanilla extract
- 3/4 cup reduced-fat whipped topping
- 6 malted milk balls, chopped
- 6 maraschino cherries

In a small saucepan, combine the first five ingredients. Stir in milk until smooth. Cook and stir over medium heat until mixture comes to a boil; cook 1-2 minutes longer or until thickened. Remove from the heat; stir in chocolate and vanilla until smooth.

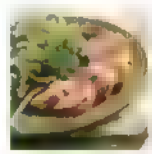
Transfer to six dessert dishes, about 1/3 cup in each. Cover and refrigerate for at least 2 hours before serving.

Garnish each serving with 2 Tbsp. whipped topping, 1/2 tsp. chopped malted milk balls and a cherry.

Nutrition Facts: 1 serving equals 239 calories, 5 g fat (3 g saturated fat), 2 mg cholesterol, 87 mg sodium, 45 g carbohydrate, g fiber, 6 g protein.

tasteofhome.com

APRICOT-GLAZED // PORK TENDERLOIN



PREP: 15 MIN. BAKE: 25 MIN.
YIELD: 6 SERVINGS

- 2 pork tenderloins (1 lb. each)
- 2 Tbsp. olive oil
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 cup apricot preserves
- 3 Tbsp. sherry or reduced-sodium chicken broth
- 1 Tbsp. Dijon mustard
- 2 garlic cloves, minced
- 1 tsp. minced fresh thyme or 1/4 tsp. dried thyme

Place pork on a rack in a shallow roasting pan. Combine the oil, salt and pepper; rub over pork.

Bake at 450° for 15 minutes. In a small bowl, combine the remaining ingredients; spoon over pork. Bake 10-15 minutes longer or until a meat thermometer reads 160°, basting occasionally with pan juices. Let stand for 5 minutes before slicing.

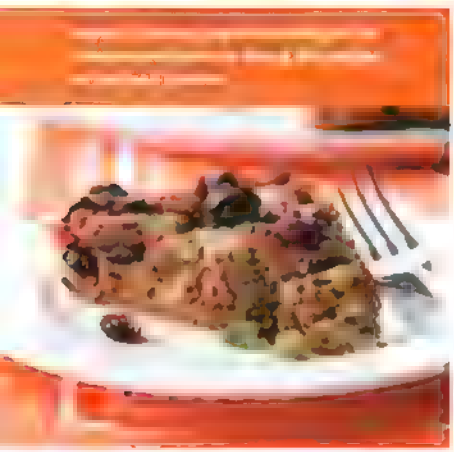
Nutrition Facts: 4 oz. cooked pork equals 350 calories, 10 g fat (2 g saturated fat), 84 mg cholesterol, 338 mg sodium, 35 g carbohydrate, trace fiber, 30 g protein. Diabetic Exchanges: 4 lean meat, 2 starch, /2 fat.

tasteofhome.com

TRY THESE DELICIOUS WINNING SAUSAGE RECIPES

Presented by Jimmy Dean REGULAR

We asked for your favorite recipes for delicious Breakfast, Appetizer or Entrée & Stuffing dishes using *Jimmy Dean* fresh sausage — you gave us a feast! See these winning recipes from Taste of Home readers at tasteofhome.com/JimmyDeanWinners



BREAKFAST WINNER JOYCE CONWAY, *Westerville, OH*

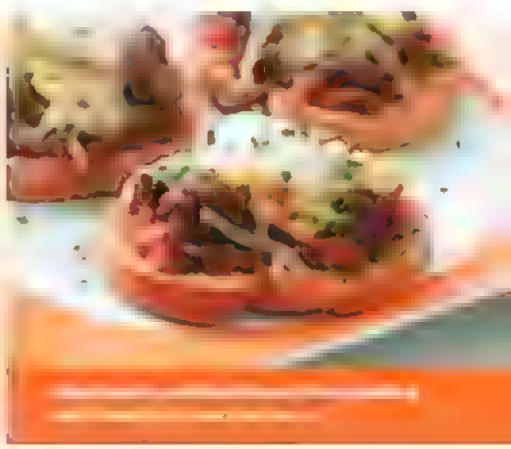
Sausage-Mushroom Cranberry Tart 8 servings

1 sheet refrigerated pie pastry
1 pkg. **Regular Flavor *Jimmy Dean* Pork Sausage**
1 1/2 cups sliced fresh mushrooms
1 1/2 cups sliced baby portobello mushrooms
3 Tbsp. butter
2 eggs, beaten
1 1/2 cups (6 oz.) shredded Gruyere or Swiss cheese
3/4 cup dried cranberries, divided
1/2 cup heavy whipping cream
3 Tbsp. minced fresh parsley
2 green onions, sliced

Press pastry onto the bottom and up the sides of an ungreased 9-in. fluted tart pan with a removable bottom. Set aside pastry trimmings. Place pastry crust on a baking sheet. Bake at 450° for 10-12 minutes or until lightly golden brown. Cool on a wire rack. Reduce heat to 375°.

In a large skillet, cook sausage over medium heat until no longer pink, drain. Remove from pan and set aside. In the same skillet, sauté mushrooms in butter until tender; set aside. In a large bowl, combine the eggs, cheese, 1/2 cup cranberries, cream, parsley and reserved sausage and mushrooms. Pour into pastry.

On a lightly floured surface, roll out reserved pastry trimmings. Cut decorative cut-outs from trimmings using cookie cutters. Place over filling. Bake 25-30 minutes longer or until filling is set and golden brown. Sprinkle with green onions and remaining cranberries.



APPETIZER WINNER LISA HUFF, *Wilton, CT*

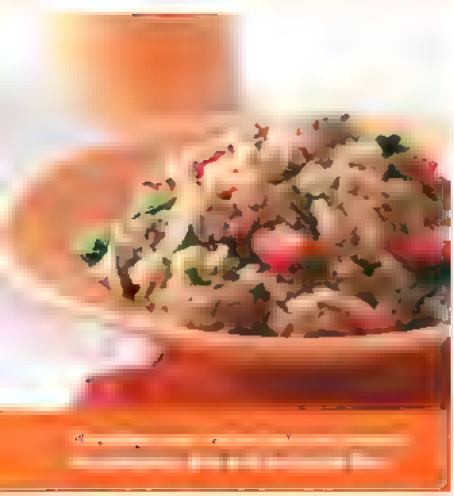
Mexican Sausage Crostini Makes about 2 1/2 dozen

1 loaf (10 1/2 oz.) French bread baguette, cut into 1/2" slices
1 pkg. **Hot Flavor *Jimmy Dean* Pork Sausage**
6 eggs
4 green onions, finely chopped
1/2 tsp. salt
1/4 tsp. pepper
2/3 cup salsa
1/3 cup shredded Monterey Jack cheese
1/2 cup sour cream
1/2 cup minced fresh cilantro

Place the bread slices on two ungreased baking sheets. Bake at 400° for 6-8 minutes or until lightly browned.

Meanwhile, in a large skillet, cook sausage over medium heat until no longer pink, drain. Set aside. In a small bowl, whisk the eggs, onions, salt and pepper. In the same skillet, cook and stir egg mixture until set. Stir in sausage.

Spread salsa over each bread slice. Top with sausage mixture; sprinkle with cheese. Bake 1-2 minutes longer or until cheese is melted. Garnish with sour cream and cilantro.



ENTREE/STUFFING WINNER CHRISTINE RICCITELLI, *Danville, CA*

Sausage Risotto with Spinach & Tomatoes 4 servings

3 1/2 cups chicken broth
1 pkg. **Regular Flavor *Jimmy Dean* Pork Sausage**
2 cups chopped leeks (white portion only)
1 cup chopped fennel bulb
2 garlic cloves, minced
1 cup uncooked arborio rice
1/2 cup white wine or chicken broth
1 package (6 oz.) fresh baby spinach
2 cups grape tomatoes, halved
2 Tbsp. minced fresh basil or 2 tsp. dried basil
1/2 tsp. pepper
1/4 cup grated Parmesan cheese

In a small saucepan, heat broth and keep warm. In a large skillet, cook the sausage, leeks and fennel over medium heat until meat is no longer pink, drain. Add garlic; cook 1 minute longer. Stir in rice; cook and stir for 2-3 minutes. Reduce heat, stir in wine. Cook and stir until all of the liquid is absorbed.

Add heated broth, 1/2 cup at a time, stirring constantly. Allow liquid to absorb between additions. Cook just until risotto is creamy and rice is almost tender, about 20 minutes. Add the spinach, tomatoes, basil and pepper; cook and stir until heated through. Sprinkle with cheese; serve immediately.

Find us on Facebook at www.facebook.com/jimmydean

For more great recipe ideas go to JimmyDean.com

Jimmy Dean

all perked up!

Wake up your taste buds with these deliciously different coffee-infused delights

coffee barbecue sauce

Brewed coffee and instant coffee granules add rich color and depth to this sweet-and-sour sauce. It's wonderful spooned over grilled chicken or pork chops.

Taste of Home Test Kitchen Julia Bushree GEORGETOWN, TX

PREP: 15 MIN. COOK: 50 MIN.
YIELD: 4-1/2 CUPS.

- 1 medium onion, finely chopped
- 2 Tbsp. olive oil
- 4 garlic cloves, minced
- 2 cups ketchup
- 1 cup cider vinegar
- 1 cup honey
- 1/2 cup reduced-sodium soy sauce
- 1/2 cup strong brewed coffee
- 2 tsp. instant coffee granules
- 1/4 tsp. salt
- 1/4 tsp. pepper

In a large saucepan, saute onion in oil until tender. Add garlic; cook 2 minutes longer. Stir in the remaining ingredients and bring to a boil. Reduce heat; simmer, uncovered, for 35-45 minutes or until desired consistency, stirring occasionally.

cappuccino granita

"I served this easy frozen dessert when a friend came to lunch during a heat wave. With coffee as the starring ingredient, it was a cool treat on a scorcher of a day."

Sally Sibthorpe
SHELBY TOWNSHIP, MI

PREP: 10 MIN. + FREEZING
YIELD: 6 SERVINGS

1/4 cup sugar

1 envelope unflavored gelatin

2 cups hot strong brewed coffee or cappuccino

1/2 cup refrigerated hazelnut nondairy creamer

1/4 cup chopped hazelnuts or walnuts

6 Pirouette cookies or cookies of your choice

In a small bowl, combine sugar and gelatin powder. Pour coffee over sugar mixture and stir to dissolve. Stir in creamer.

Transfer to a 1-qt. dish; cool to room temperature. Freeze for 1 hour; stir with a fork. Freeze 4-5 hours longer or until completely frozen, stirring every 30 minutes. Stir granita with a fork just before serving; spoon into dessert dishes. Sprinkle with hazelnuts; serve with cookies.

EDITOR'S NOTE: This recipe was tested with Peppendge Farm Pirouette cookies

Nutrition Facts: 1 serving equals 156 calories, 7 g fat (1 g saturated fat), 1 mg cholesterol, 27 mg sodium, 23 g carbohydrate, 1 g fiber, 2 g protein. **Diabetic Exchanges:** 1-1/2 starch, 1/2 fat

coffee toffee cheesecake

"My husband and I host both of our families on Thanksgiving. I came up with this dessert a few years ago, and everybody went nuts over it."

taste of home field editor Tammy Baker
BOWLING GREEN, KY

PREP: 45 MIN. BAKE: 55 MIN. + CHILLING
YIELD: 12 SERVINGS

2-1/2 cups chocolate wafer crumbs

1/2 cup butter, melted

2 Tbsp. sugar

FILLING:

1 cup (6 oz.) semisweet chocolate chips

1/4 cup heavy whipping cream

4 tsp. instant coffee granules

3 pkg. (8 oz. each) cream cheese, softened

1-1/3 cups sugar

1-1/2 cups (12 oz.) sour cream

1 Tbsp. vanilla extract

1/8 tsp. salt

3 eggs, lightly beaten

4 Heath candy bars (1.4 oz. each), chopped

1 dark chocolate candy bar (1.45 oz.)

Place a greased 9-in. springform pan on a double thickness of heavy-duty foil (about 18 in. square). Securely wrap foil around pan. In a small bowl, combine wafer crumbs, butter and sugar. Press onto bottom and 1 in. up the sides of prepared pan. Place pan on a baking sheet. Bake at 350° for 10 minutes. Cool on a wire rack.

In a microwave-safe bowl, melt chips and cream; stir until smooth. Stir in coffee granules until dissolved. Set aside. In a large bowl, beat cream cheese and sugar until smooth. Beat in the sour cream, vanilla and salt; gradually beat in chocolate mixture. Add eggs; beat on low speed just until combined. Pour into crust. Place springform pan in a large baking pan; add 1-1/2 in. of hot water to larger pan.

Bake at 350° for 55-65 minutes or until center is just set and top appears dull. Remove springform pan from water bath. Cool on a wire rack for 10 minutes. Sprinkle with Heath bars.

Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Chop dark chocolate candy bar; melt in a microwave and stir until smooth. Drizzle over cheesecake.

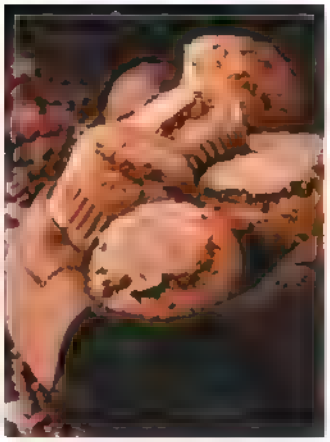
COFFEE TOFFEE CHEESECAKE

TEST KITCHEN TIPS

When a recipe calls for "strong" coffee, either brew the coffee using 1-2 additional scoops (2-4 tablespoons) of grounds, or dissolve 1-2 heaping teaspoons of instant coffee into a cup of hot coffee

Freeze leftover coffee in ice cube trays, and add a cube or two as a flavoring for stews.

For an easy spiced coffee, sprinkle ground coffee with ground cinnamon and nutmeg before brewing



coffee-nut muffins

"There's nothing like a great cup of coffee and one of these moist muffins to go along with it. They're great for brunch, dessert or coffee breaks."

taste of home fie.ded•tor **Darla Germaux**
SAXTON, PA

PREP: 20 MIN. BAKE: 25 MIN.
YIELD: 6 MUFFINS

2 cups all-purpose flour
2/3 cup sugar
1-1/2 tsp. baking powder
1 tsp. salt
1/4 tsp. baking soda
1 cup strong brewed coffee
1 Tbsp. instant espresso powder
1/2 cup canola oil
1 egg, beaten
1/2 cup chopped walnuts
1/4 cup raisins
1/4 cup chopped dates

TOPPING:
1 Tbsp. sugar
1/8 tsp. ground cinnamon

DRIZZLE:
1/2 cup confectioners' sugar
1 Tbsp. strong brewed coffee

In a large bowl, combine the first five ingredients. Combine coffee and espresso powder; cool to room temperature. Stir in oil and egg. Add coffee mixture to dry ingredients; stir just until moistened. Fold in the walnuts, raisins and dates.

Fill greased or paper-lined jumbo muffin cups three-fourths full. Combine sugar and cinnamon, sprinkle over the tops. Bake at 350° for 25-30 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack to cool completely.

Combine confectioners' sugar and coffee; drizzle over muffins.

coffee-molasses marinated pork chops

"A friend gave me this fabulous recipe, and it's seriously the best pork I've ever tasted."

taste of home fieldeditor **Pam Moormann**
BEVERLY, MA

PREP: 10 MIN. + MARINATING
GRILL: 10 MIN. YIELD: 4 SERVINGS

1 cup strong brewed coffee
1/4 cup molasses
6 fresh thyme sprigs
2 Tbsp. cider vinegar
1 Tbsp. Dijon mustard
2 garlic cloves, minced
1/2 tsp. salt
1/2 tsp. lemon-pepper seasoning
1/2 tsp. ground ginger
4 bone-in pork loin chops (1 in. thick)

In a large bowl, combine the first nine ingredients. Pour 1/2 cup marinade into a large resealable plastic bag; add the pork chops. Seal bag and turn to coat; refrigerate for at least 2 hours. Cover and refrigerate remaining coffee mixture until ready to cook.

For glaze, place remaining coffee mixture in a small saucepan. Bring to a boil; cook until liquid is reduced to about 1/2 cup.

If grilling the chops, coat grill rack with cooking spray before starting the grill. Drain and discard marinade. Grill chops, covered, over medium heat or broil 4-6 in. from the heat for 4-5 minutes on each side or until a meat thermometer reads 160°. Spoon glaze over chops.

COFFEE-MOLASSES MARINATED PORK CHOPS

COFFEE CUES
FROM OUR FIELD EDITORS

▪ "For iced coffee, I use 1-1/2 tablespoons of coffee per cup, and add cream and sugar to taste. I let the coffee cool, then pour into tall glasses filled with chopped ice. I top it off with a tablespoon of ice cream or whipped cream."

—Sue Ross
CASA GRANDE, AZ

▪ "When I make German chocolate cake, I use hot coffee in place of the 1 cup liquid called for. (I actually like to use German chocolate cake-flavored coffee.) It really intensifies the flavor and makes the cake super moist."

—Janet Lebar
LITTLETON, CO

▪ "I like to sprinkle instant flavored coffee on top of muffins or Snickerdoodle cookies. I also love adding coffee to my pumpkin bread."

—Barbara Carlucci
ORANGE PARK, FL

THE TASTE OF SPRING

Tender, fresh vegetables
add bursts of color
and flavor to your menus

PEAS

Snow peas are one of three main varieties of spring peas. The others are snap or sugar peas and garden or shelling peas. Spring peas don't do well in the summer; the plants wither when temperatures rise. Legend has it that planting peas on St. Patrick's Day will bring good luck.

PHYLLIS TIP

"Chill the stuffed peas no longer than 2 or 3 hours so the peas retain their crispness."

pretty stuffed spring peas

"These stuffed peas are the perfect way to welcome spring. I serve them on a platter surrounded by juicy strawberries."

Phyllis Cooper // YARMOUTH PORT, MA

PREP: 30 MIN. + CHILLING YIELD: 3 DOZEN

1 pkg. (8 oz.) cream cheese, softened
2 tsp. minced chives
1 tsp. dried basil
1 garlic clove, minced
1/2 tsp. caraway seeds
1/2 tsp. dill weed
1/4 tsp. lemon-pepper seasoning
36 fresh snow peas (about 1/4 lb.), trimmed

In a large bowl, combine the first seven ingredients. Cover and refrigerate overnight.

Let filling stand at room temperature for 30 minutes. Meanwhile, in a large saucepan, bring 6 cups water to a boil. Add snow peas; cover and boil for 1-2 minutes.

Drain and immediately place peas in ice water. Drain and pat dry. Gently split peas open; pipe about 1 teaspoonful of filling into each pod.

rhubarb cake with lemon sauce

"This is our all-time favorite rhubarb recipe. I think it tastes best when both the cake and sauce are warm, but it is still excellent if just the sauce is warmed."

Karen Graham // STAR, ID

PREP: 20 MIN. BAKE: 35 MIN.
YIELD: 12 SERVINGS
(1 1/2 CUPS SAUCE)

1/2 cup butter, softened
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
2 tsp. vanilla extract
3 cups all-purpose flour
1 tsp. baking powder
1 tsp. ground cinnamon
1/2 tsp. salt
1/2 tsp. baking soda
1 cup buttermilk
2 cups chopped fresh or frozen rhubarb
1 Tbsp. cinnamon-sugar

LEMON SAUCE:
1 cup sugar
1/2 cup butter, cubed
1/3 cup water
3 Tbsp. lemon juice
1 egg, beaten
1 tsp. grated lemon peel
1 tsp. ground nutmeg

In a large bowl, cream butter and sugars until light and fluffy. Beat in egg and vanilla. Combine the flour, baking powder, cinnamon, salt and baking soda; add to creamed mixture alternately with buttermilk. Fold in rhubarb.

Transfer to a greased 13-in. x 9-in. baking dish. Sprinkle with cinnamon-sugar. Bake at 350° for 35-40 minutes or until a toothpick inserted near the center comes out clean. Place on a wire rack.

For sauce, in a small saucepan, combine the sugar, butter, water and lemon juice. Bring to a boil over medium heat, stirring constantly. Whisk a small amount of hot mixture into the egg; return all to the pan, stirring constantly. Cook and stir until mixture is thickened and coats the back of a spoon. Stir in lemon peel and nutmeg. Serve warm with cake.

EDITOR'S NOTE: If using frozen rhubarb, measure rhubarb while still frozen, then thaw completely. Drain in a colander, but do not press liquid out.

PRETTY STUFFED SPRING PEAS

RHUBARB CAKE WITH LEMON SAUCE

fish tacos with avocado sauce

"I grew up in Alaska, where halibut was readily available. A good friend, who normally doesn't eat fish, went back for fourth helpings of these flavorful tacos."

Cortney Claeson // SPOKANE, WA

PREP: 30 MIN. + MARINATING
BROIL: 10 MIN. YIELD: 4 SERVINGS

1/4 cup lemon juice
1 Tbsp. olive oil
3 garlic cloves, minced
1 lb. halibut or tilapia fillets

SAUCE
2 medium ripe avocados, divided
1/4 cup fat-free sour cream
1/4 cup reduced-fat mayonnaise
1 Tbsp. lime juice
1 garlic clove, minced
1 tsp. dill weed
1/4 tsp. ground cumin
1/4 tsp. dried oregano
1/4 tsp. dried parsley flakes
Dash cayenne pepper

SALSA:
1 medium tomato, seeded and chopped
1 small red onion, chopped
4-1/2 tsp. chopped seeded jalapeno pepper
1 Tbsp. minced fresh cilantro
1-1/2 tsp. lime juice
1 garlic clove, minced
1/8 tsp. salt

TACOS:
8 flour tortillas (6 in.)
2 cups shredded cabbage

In a large resealable plastic bag, combine the lemon juice, oil and garlic. Add the halibut; seal bag and turn to coat. Refrigerate for 30 minutes.

For sauce and salsa, peel and cube avocados. In a small bowl, mash 1/4 cup avocado. Stir in the remaining sauce ingredients. Place remaining avocado in a small bowl; stir in the remaining salsa ingredients. Refrigerate sauce and salsa until serving.

Drain fish and discard marinade. Broil halibut 4-6 in. from the heat for 8-10 minutes or until fish flakes easily with a fork. Place fish on the center of each tortilla. Top each with 1/4 cup cabbage, about 1 Tbsp. sauce and 1/4 cup salsa.

EDITOR'S NOTE: When cutting hot peppers, wear disposable gloves. Avoid touching your face or eyes.

AVOCADO

The best way to tell if an avocado is ready to use is to squeeze it gently in the palm of your hand. If it's ripe, the avocado will be firm but will yield to gentle pressure. Ripe, uncut fruit can be stored in the refrigerator for 2 to 3 days.

creamy pasta primavera

"When I think of spring, asparagus comes to mind. I like using spiral pasta for this dish because the sauce doesn't slide off."

taste of home fieldeditor **Darlene Brenden** SALEM, OR

PREP/TOTAL TIME: 30 MIN.
YIELD: 6 SERVINGS

2 cups uncooked spiral pasta
1 lb. fresh asparagus, trimmed and cut into 2-in. pieces
3 medium carrots, cut into strips
2 tsp. canola oil
2 cups cherry tomatoes, halved
1 garlic clove, minced
1/2 cup grated Parmesan cheese
1/2 cup heavy whipping cream
1/4 tsp. pepper

Cook pasta according to package directions. In a large skillet, saute asparagus and carrots in oil until crisp-tender. Add tomatoes and garlic; cook 1 minute longer. Stir in cheese, cream and pepper. Drain pasta; toss with asparagus mixture.

sesame green beans

"My love for Chinese cooking sparked this easy, healthy side dish. I use just-picked beans from our garden. It's great with grilled chicken or pork."

Debra Broeker // ROCKY MOUNT, MO

PREP: 25 MIN. COOK: 10 MIN.
YIELD: 8 SERVINGS

2 lbs. fresh green beans, trimmed
2/3 cup finely chopped sweet onion
3 Tbsp. canola oil
3 garlic cloves, minced
1/4 cup reduced-sodium soy sauce
1 tsp. pepper
1 Tbsp. sesame seeds, toasted

Place beans in a large saucepan and cover with water. Bring to a boil. Cover and cook for 4-7 minutes or until crisp-tender. Drain and immediately place beans in ice water. Drain and pat dry.

In a large skillet, saute beans and onion in oil until onion is tender. Add garlic; cook 1 minute longer. Stir in soy sauce and pepper. Transfer to a serving dish; sprinkle with sesame seeds.

artichoke hearts romano

"I've enjoyed cooking all my life, and most of my endeavors are Italian. With a zippy dipping sauce, these golden, breaded artichoke quarters make a unique appetizer."

Anthony Greco // SAYLORSBURG, PA

PREP: 1-1/2 HOURS COOK: 5 MIN./BATCH
YIELD: 2 DOZEN (2 CUPS SAUCE)

6 large artichokes

SAUCE:
1/4 cup chopped onion
2 Tbsp. olive oil
1 garlic clove, minced
1 can (16 oz.) crushed tomatoes
1/4 cup water
2 Tbsp. dry red wine
1/2 tsp. sugar
1/4 tsp. dried oregano
1/4 tsp. dried basil
1/4 tsp. crushed red pepper flakes

FOR COOKING:
1 egg
1 Tbsp. milk
1 cup seasoned bread crumbs
1 Tbsp. grated Romano cheese
1 Tbsp. minced fresh parsley
Dash pepper
1/4 cup canola oil

Using a sharp knife, level the bottom of each artichoke and cut 1 in. from the tops. Using kitchen scissors, snip off tips of outer leaves. Place artichokes in a large saucepan; add 1 in. of water. Bring to a boil. Reduce heat; cover and simmer for 30-35 minutes or until leaves near the center pull out easily.

Invert artichokes to drain for 10 minutes. With a spoon, carefully remove the fuzzy centers and discard. Cut artichoke hearts into fourths.

In a large saucepan, saute onion in oil until tender. Add garlic; cook 1 minute longer. Add remaining sauce ingredients; bring to a boil. Reduce heat; simmer, uncovered, for 15-20 minutes or until slightly thickened.

In a shallow bowl, whisk egg and milk. Combine the bread crumbs, cheese, parsley and pepper in another shallow bowl. Dip the artichoke pieces in egg mixture, then coat with crumbs. In a large skillet, cook artichokes in oil for 1-2 minutes on each side or until golden brown. Serve immediately with the sauce.

SESAME GREEN BEANS

ARTICHOKE HEARTS ROMANO

POTATO

What are "new" potatoes? They are simply young potatoes that are harvested in the spring or early summer. Their tender, paper-like skins flake easily with a fingernail. They're popular because they have a creamy texture and can be easily cooked whole, which makes them great candidates for steaming or roasting. Because they retain their shape, they're perfectly suited for potato salad, too. Since they're more perishable than other potatoes, use them within a few days of purchase.

steak & new potato toss

"I usually use leftover barbecued steak to make this fabulous main dish salad. It's pretty, too, with the red pepper, green broccoli and white potatoes."

Deyanne Davies // ROSSLAND, BC

PREP/TOTAL TIME: 30 MIN.
YIELD: 4 SERVINGS

1 lb. small red potatoes, scrubbed and cut into wedges

1-1/4 lbs. beef top sirloin steak

3 cups fresh broccoli florets

1 medium sweet red pepper, chopped

VINAIGRETTE:

1/4 cup olive oil

2 Tbsp. cider vinegar

2 green onions, thinly sliced

2 garlic cloves, minced

1/2 tsp. ground mustard

1/2 tsp. paprika

1/4 tsp. pepper

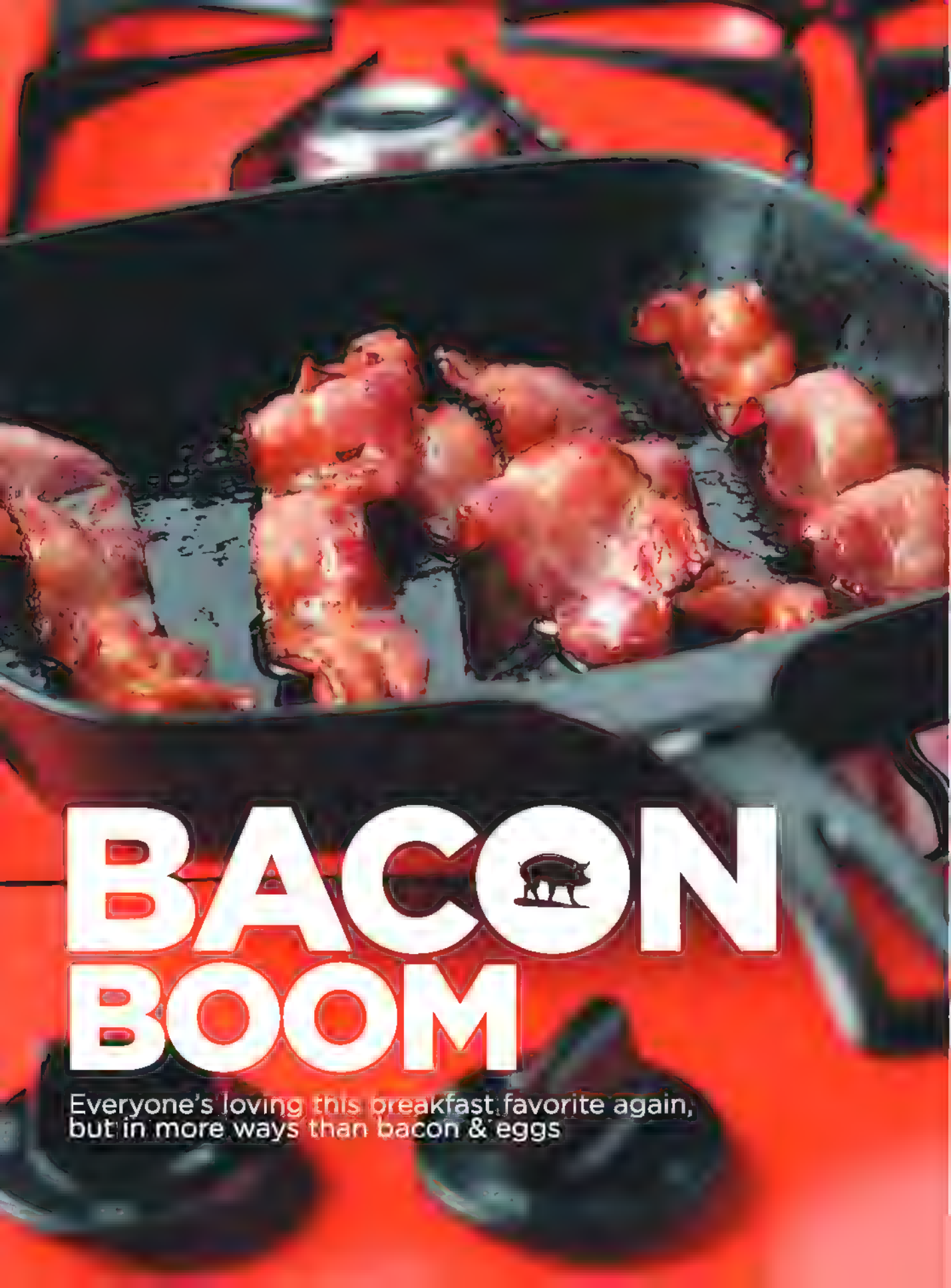
Place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 10-15 minutes or until tender.

Grill steak, covered, over medium heat for 8-11 minutes on each side or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145°; medium, 160°; well-done, 170°). Let stand 10 minutes before thinly slicing across the grain.

Place broccoli florets in a steamer basket. Place in a saucepan over 1 in. of water. Bring to a boil. Cover and steam for 2-3 minutes or until crisp-tender. In a small bowl, combine vinaigrette ingredients.

Drain broccoli and potatoes; place in a bowl. Add beef and red pepper; drizzle with vinaigrette and toss to coat. Serve warm or cold.

Looking for even more ways to celebrate spring? Visit **tasteofhome.com/springrecipes**



BACON BOOM

Everyone's loving this breakfast favorite again, but in more ways than bacon & eggs

bacon potato waffles

"I like to garnish these great waffles with sour cream and chives, or a simple cheese sauce. My mother used to sprinkle them with a little sugar."

Laura Fall-Sutton // BUHL, ID

PREP: 20 MIN. COOK: 5 MIN./BATCH
YIELD: 12 WAFFLES

1 cup all-purpose flour
2 Tbsp. sugar
2 tsp. baking powder
1/2 tsp. salt
2 eggs
1-1/2 cups mashed potatoes (with added milk and butter)
1 cup 2% milk
5 Tbsp. canola oil
1/4 cup finely chopped onion
3 bacon strips, cooked and crumbled
Maple syrup or chunky applesauce
Additional crumbled cooked bacon, optional

In a large bowl, combine the flour, sugar, baking powder and salt. In another bowl, whisk the eggs, mashed potatoes, milk and oil. Stir into dry ingredients just until moistened. Fold in onion and bacon.

Bake in a preheated waffle iron according to manufacturer's directions until golden brown. Serve with syrup or applesauce. Sprinkle with additional bacon if desired.

mom's fried rice

Bacon adds a savory smokiness to this classic fried rice recipe. And frozen peas add a splash of color. Feel free to toss in a little cubed chicken or steak.

Carey Hunt // PORTLAND, OR

PREP/TOTAL TIME: 25 MIN. YIELD: 4 SERVINGS

1 tsp. canola oil
1 egg, beaten
8 bacon strips, chopped
1 cup chopped fresh mushrooms
8 green onions, thinly sliced
3 cups leftover cooked rice
1 cup bean sprouts
1 cup frozen peas, thawed
1/4 cup reduced-sodium soy sauce

In a large skillet, heat oil over medium-high heat. Pour egg into the pan. As egg sets, lift edges, letting uncooked portion flow underneath. When egg is completely cooked, remove to a plate. Set aside.

In the same skillet, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels; drain, reserving 2 Tbsp. drippings. Saute mushrooms and onions in the drippings. Stir in the rice, bean sprouts, peas, soy sauce and bacon. Chop egg into small pieces; stir into the pan and heat through.

bacon scones

"I grew up with this popular recipe in Scotland. The buttery scones pair great with salad or eggs."

Teresa Royston // SEABECK, WA

PREP: 20 MIN. BAKE: 15 MIN.
YIELD: 8 SCONES

1-3/4 cups all-purpose flour
2-1/4 tsp. baking powder
1 tsp. ground mustard
1/2 tsp. salt
1/4 tsp. pepper
6 Tbsp. cold butter
2 eggs
1/3 cup 2% milk
1/2 cup chopped onion
1/4 cup shredded cheddar cheese
6 bacon strips, cooked and crumbled, divided

In a large bowl, combine the first five ingredients. Cut in butter until mixture resembles coarse crumbs. In a small bowl, whisk eggs and milk. Stir into dry ingredients just until moistened. Fold in the onion, cheese and two-thirds of the bacon.

Transfer the dough to a greased baking sheet. Pat into a 7-1/2-in. circle. Cut into eight wedges, but do not separate. Sprinkle with the remaining bacon. Bake at 400° for 15-20 minutes or until golden brown. Serve warm.

Bacon is one of the oldest meats in history. The Chinese were preserving and salting pork bellies around 1500 B.C.

bacon baklava

Who says bacon can't be dessert? One bite of this surprisingly delicious baklava will convert any naysayers.

taste of home fieldeditor **Preci D'Silva**
DUBAI, UAE

PREP: 50 MIN. BAKE: 35 MIN. + CH[illegible]NG
YIELD: ABOUT 3 DOZEN

1-1/2 lbs. bacon strips
1 cup toasted chopped almonds
3/4 cup chopped dates
10 Tbsp. butter, melted
20 sheets phyllo dough (14 in. x 9 in.)
1-1/2 cups sugar
1 cup maple syrup
1/2 cup water
2 Tbsp. bourbon
2 tsp. grated orange peel

In a large skillet, cook bacon over medium heat until crisp. Remove to paper towels to drain.

Crumble bacon into a food processor; add almonds and dates. Cover and process until finely chopped. Brush a 13-in. x 9-in. baking pan with some of the butter. Unroll phyllo dough; trim to fit into pan.

Layer five sheets of phyllo dough in prepared pan, brushing each with butter. (Keep remaining dough covered with plastic wrap and a damp towel to prevent it from drying out.) Sprinkle with a third of the bacon mixture. Repeat layers twice. Top with remaining phyllo dough, brushing each sheet with butter.

Using a sharp knife, cut into 1-1/2-in. diamond shapes. Bake at 350° for 30-35 minutes or until golden brown.

Meanwhile, in a small saucepan, combine the remaining ingredients; bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes. Pour over warm baklava. Cool completely on a wire rack. Cover and refrigerate overnight.

BACON BAKLAVA

chocolate-covered bacon

Our Test Kitchen got the inspiration for this fun-to-make novelty from the Wisconsin State Fair. Use one of the toppings listed, or try one of your own.

Taste of Home Test Kitchen
GREENDALE, WI

PREP: 20 MIN. BAKE: 20 MIN. // YIELD: 1 DOZEN

12 thick-sliced bacon strips (about 1 lb.)
12 wooden skewers (12 in.)
6 oz. white candy coating, chopped
1 cup semisweet chocolate chips
1 Tbsp. shortening
Optional toppings: chopped dried apple chips, apricots and crystallized ginger, finely chopped pecans and pistachios, toasted coconut, kosher salt, brown sugar, cayenne pepper and coarsely ground black pepper

Thread each bacon strip onto a wooden skewer. Place on a rack in a large baking pan. Bake at 400° for 20-25 minutes or until crisp. Cool completely.

In a microwave, melt candy coating; stir until smooth. Combine chocolate chips and shortening; melt in a microwave and stir until smooth.

With pastry brushes, coat bacon on both sides with melted coatings. Top each strip as desired. Place on waxed paper-lined baking sheets. Refrigerate until firm. Store in the refrigerator.

CHOCOLATE COVERED BACON

bacon blue cheese appetizer

Nothing is easier than this impressive three-ingredient starter. Salty and sweet, it's a real people pleaser.

Jake Haen // OCALA, FL

PREP/TOTAL TIME: 5 MIN. [illegible]ELD: 8 SERV[illegible]NGS

1 wedge (8 oz.) blue cheese
1 Tbsp. honey
3 bacon strips, cooked and crumbled
Assorted crackers

Place cheese on a serving dish. Drizzle with honey. Sprinkle with bacon. Serve with crackers.

CLOSE TO HOME

CELEBRATING THE PEOPLE AROUND THE TASTE OF HOME TABLE

IN HER MOTHER'S FOOTSTEPS

The Florida Field Editor was sure she'd never be as good a cook as her mother. But she was wrong.

Lillian Julow
GAINESVILLE, FL
taste of home field editor

As a bride in the 1960s and a novice in the kitchen, I devoted myself to the cookbooks that lined my kitchen shelf. They were my bibles as I eagerly pored over each recipe, meticulously measuring and timing. I didn't taste as I cooked, didn't think I had to. So I didn't know until it was too late if the dishes were good or bad.

Armed with my cookbooks, I thought I could do as well as my mother, but I was wrong. Nothing I made hit the spot like her cooking.

So one day, I stood in the doorway of her kitchen and watched as she stirred, broiled, chopped and sliced—all without a cookbook or measuring cup. When I'd ask how much she had added, she'd shrug and say, "a glassful" or "butter the size of an egg. You can tell."

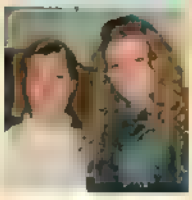
I discovered a new respect for what she did so deftly, so surely. I was filled with awe and sure I'd never be such a cook.

It turned out I was wrong, and she knew it long before I did. Maybe there's a foodie gene that's passed down to each generation. Maybe cooking is something you learn simply by doing again and again, until you realize that measurements and timing are good but can never take the place of using taste as your guide. When you know how a dish should look and smell and taste, you've taken the first step to becoming a good cook.

My mother has been gone for a long time, but her foodie genes are alive and well in me. I know this because my married daughter now stands in my kitchen doorway and watches as I cook. "How much did you put in?" she asks. "Oh, a glassful," I say, or "butter the size of an egg. You'll be able to tell."

Am I sure she'll be a good cook someday? How could she not? She's got the family gene.

Do you have a heartwarming kitchen- or food-related story to share?
Send it to **editors@tasteofhome.com**. Please put "Home" in the subject line.



nanette & mariah hilton

"My mom's main priority all her life has been her family. We have grown up beside her, watching her work."

—MARIAH HILTON // LAS VEGAS, NV

Family fun at our house often revolves around cooking. My mom and dad, four sisters and I love to experiment with new dishes and desserts, substituting and changing things to find the perfect combination.

My mom, Nanette Hilton, instilled that love of cooking in her daughters. She started cooking for her family when she was a teenager. Now, she can whip up something quick and tasty but also can carefully plan and prepare a breathtaking meal with wonderful and different flavors.

She makes as many meals from scratch as time and energy allow. Mom is a Master Gardener and grows fruit, vegetables and herbs in her garden. She's also an illustrator and writer, but has always worked from home—and I appreciate that. There are 18 years between my oldest and youngest sisters; I'm in the middle. I'm 15 and will graduate from high school in June. Mom taught us all to cook, simply by having us work alongside her in the kitchen.

One of our family's favorite styles of cooking is Mexican. While living in Dallas, TX, where my dad, Paul, attended dental school, my parents fell in love with Mexican food. That love was fostered with a move to Phoenix AZ, and later to Las Vegas, where Mexican food thrives.

For my grandma's 60th birthday a few years ago, we celebrated with a Mexican fiesta. Mom loves to throw a party. Special meals for holidays and birthdays are planned well in advance, and everyone pitches in. On Sundays, Mom prefers the meal to be simple but satisfying, so she relies on dishes that can simmer in the slow cooker or bake in the oven while we're at church.

I'm sharing one of our favorite meals—Easy Enchiladas, made with a yummy salsa and yogurt sauce, served with guacamole and chips, lemonade flavored with easy-to-grow lavender, and creamy flan. I hope you like it as much as we do.

RECALL YOUR MOM'S BEST?
Send at least four recipes and background information to **editors@tasteofhome.com**
If we feature your mom's recipes, you'll earn $75.

easy enchiladas

Nanette Hilton LAS VEGAS, NV

"These cheesy enchiladas are simple to make, and they can be prepared ahead and frozen. For a vegetarian enchilada, use refried beans instead of chicken."

[illegible] guacamole

[illegible]

[illegible]metimes cal[illegible]ger guacamole [illegible] ingredients. Eat it [illegible] dishes.

[illegible] lemonade

Nanette Hilton LAS VEGAS, NV

This refreshing cooler is wonderfully [illegible] Mexican meal—or any meal.

giant flan

Nanette Hilton LAS VEGAS, NV

"A classic finale to any Mexican meal, this caramel custard has a delicious sauce that's to die for. You can top it with a dollop of whipped cream if you like."

// HOMEMADE GUACAMOLE

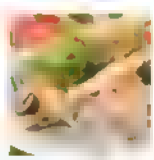
PREP/TOTAL TIME: 10 MIN
YIELD: 2 CUPS

- 3 medium ripe avocados, peeled
- 1/4 cup finely chopped onion
- 1/4 cup minced fresh cilantro
- 2 Tbsp. lime juice
- 1/8 tsp. salt
- Tortilla chips

In a small bowl, mash avocado with a fork. Stir in the onion, cilantro, lime juice and salt. Refrigerate until serving. Serve with chips.

tasteofhome.com

// EASY ENCHILADAS



PREP: 20 MIN BAKE: 30 MIN
YIELD: 8 SERVINGS

- 2 cups cubed cooked chicken
- 1 pkg. (8 oz.) cream cheese, softened
- 8 flour tortillas (8 in.)
- 1 cup (8 oz.) plain yogurt or sour cream
- 1 cup salsa
- 2 cups (8 oz.) shredded cheddar cheese
- 1 can (2-1/4 oz.) sliced ripe olives, drained
- Shredded lettuce and chopped tomatoes, optional

In a small bowl, combine chicken and cream cheese. Spoon about 1/4 cup chicken mixture down the center of each tortilla; roll up tightly. Place seam side down in a greased 13-in. x 9-in. baking dish.

In a small bowl, combine yogurt and salsa; spread over tortillas. Bake, uncovered, at 350° for 20 minutes. Sprinkle with cheese and olives. Bake 10-15 minutes longer or until cheese is melted. Serve with lettuce and tomatoes if desired.

tasteofhome.com

// GIANT FLAN

PREP: 15 MIN. + CHILLING
YIELD: 4 SERVINGS

- 2 cups sugar, divided
- 3 1/2 cups whole milk
- 6 eggs
- 1/2 tsp. salt
- 3 tsp. vanilla extract

In a heavy saucepan over medium-low heat, cook 1 cup sugar until melted, about 20 minutes. Do not stir. Reduce heat to low; cook for 5 minutes or until syrup is golden brown, stirring occasionally. Quickly pour into an ungreased shallow 10-in. round baking dish, tilting to coat bottom of dish. Place dish in a large baking pan; let stand for 10 minutes.

In a large saucepan, heat milk until bubbles form around sides of pan. Remove from the heat. In a large bowl, whisk the eggs, salt and remaining sugar. Stir 1 cup warm milk into egg mixture; return all to the pan and mix well. Stir in vanilla. Slowly pour into prepared baking dish.

Add 3/4 in. hot water to the large baking pan. Bake at 325° for 35-40 minutes or until center is just set (mixture will jiggle). Remove flan to a wire rack; cool for 1 hour. Chill overnight. Run a knife around edge to loosen, invert onto a rimmed serving dish.

tasteofhome.com

// LAVENDER LEMONADE

PREP: 15 MIN. + CHILLING
YIELD: 4 SERVINGS

- 2-1/2 cups water
- 1 cup sugar
- 1 Tbsp. dried lavender flowers
- 2-1/2 cups cold water
- 1 cup lemon juice
- Ice cubes

In a large saucepan, bring water and sugar to a boil. Remove from the heat; add lavender. Cover and let stand for 1 hour.

Strain, discarding lavender. Stir in cold water and lemon juice. Serve over ice.

EDITOR'S NOTE: Look for dried lavender flowers in specialty spice shops. If using lavender from the garden, confirm that it hasn't been treated with chemicals.

tasteofhome.com

LUCKY LEAF® tastes like

Every day is a Holiday!

Whether it's a special occasion or a family tradition, Lucky Leaf will make it an event to remember. So at your next gathering, serve the sweet, fresh-picked taste of Lucky Leaf – now with even more fruit.

What does Lucky Leaf taste like to you? Find recipes and more everyday reasons to celebrate at

LuckyLeaf.com

LUCKY LEAF tastes like

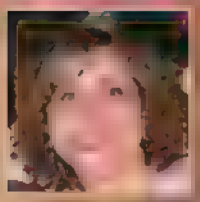
Rainy Day Cherry Crisp

2 cans (21 oz.) Lucky Leaf® Cherry Pie Filling
½ cup butter, softened
1 ½ cup quick oats
1 cup brown sugar
½ cup finely chopped pecans

Preheat oven to 350°. Pour two cans of Lucky Leaf Cherry Pie Filling into the bottom of a 9" x 13" pan. Blend softened butter, oatmeal, brown sugar and pecans until the mixture is crumbly; sprinkle the mixture over top of the pie filling. Bake 30 minutes or until golden brown. Makes 12 servings

NOW with MORE FRUIT

field editor favorites



regakis

a world of flavor

PERSONAL

Somerville, MA, is my home, an eclectic place to live just outside Boston. The city is surrounded by many universities and colleges that bring diversity and ethnicity to the area. My family also owns a home on Cape Cod, where we fish for and eat lots of local seafood—and, of course, ice cream. We Bostonians love our ice cream.

PASSIONS

I enjoy event planning and fund-raising, sewing and clothing design, and home decorating and improvements. And do I love to talk—pretty much to anyone who will listen, especially if it's about food!

FOND FOOD MEMORIES

Like many cooks, my earliest memories and experiences started in the kitchen. Growing up in the Greek and Italian culture, we ate a healthy and abundant Mediterranean diet. My mom prepared a homemade meal every evening, and we enjoyed her food over much conversation and laughter. Mom wasn't much of a baker, so I took the helm as soon as I was old enough to follow a recipe and navigate my way around the kitchen.

DESCRIBE YOUR COOKING STYLE

It's pretty much what looks fresh, evokes a memory or sparks creativity. I like to go back to basics and prepare soups with homemade stock or construct a trifle using scratch puddings, ice cream and sauces. Replicating restaurant dishes or those from my travels is always a rush—in some cases, a sugar rush.

Food is a common denominator among people. It's a great conversation starter, an opportunity to share experiences and explore cultures. On any given day, my kitchen becomes a cantina, a taverna, a trattoria, a diner or a patisserie, depending on the food that is prepared and shared.

potato & red onion frittata

Maria Regakis // SOMERVILLE, MA

taste at home fie dedítor

"Frittata is an Italian classic perfect for any meal of the day, even a special-occasion brunch."

basil, feta & roasted pepper muffins

Maria Regakis // SOMERVILLE, MA

taste at home fie dedítor

"Anything with basil is always a winner. It especially pairs well with the salty feta and sweet peppers in these savory, biscuit-like muffins."

honey-orange rice pudding

Maria Regakis // SOMERVILLE, MA

taste at home fie dedítor

"Arborio rice is the key to this creamy pudding. The slow cooking allows the rice to become tender and absorb the honey and citrus flavors."

frothy mexi-mocha coffee

Maria Regakis // SOMERVILLE, MA

taste at home fie dedítor

"Knowing that this cup of coffee is waiting for me on the other side of the alarm clock makes for a great start to my morning!"

BASIL, FETA & ROASTED PEPPER MUFFINS

PREP: 20 MIN. BAKE: 20 MIN
YIELD: 7 MUFFINS

- 2 cups all-purpose flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 1 egg
- 1 cup buttermilk
- 1/4 cup olive oil
- 3/4 cup crumbled feta cheese
- 1/2 cup chopped roasted sweet red peppers
- 3 Tbsp. minced fresh basil or 1 Tbsp. dried basil

In a large bowl, combine the flour, baking powder, salt and baking soda. In another bowl, combine the egg, buttermilk and oil. Stir into dry ingredients just until moistened. Fold in the cheese, peppers and basil.

Fill greased muffin cups three-fourths full. Bake at 375° for 16-20 minutes or until a toothpick inserted near the center comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm.

tasteofhome.com

POTATO & RED ONION FRITTATA

PREP: 30 MIN. BAKE: 15 MIN
YIELD: 4 SERVINGS

- 1 large red onion, chopped
- 1/2 tsp. minced fresh rosemary or 1/8 tsp. dried rosemary, crushed
- 4 Tbsp. butter, divided
- 1 garlic clove, minced
- 1/2 lb. red potatoes (about 5 small), thinly sliced
- 6 eggs
- 1/3 cup 2% milk
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1/2 cup shredded Gruyere or Swiss cheese

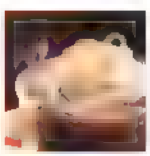
In a 10-in. ovenproof skillet, saute onion and rosemary in 1 Tbsp. butter until tender. Add garlic; cook 1 minute longer. Remove from the pan and set aside. In the same skillet, cook potatoes in 2 Tbsp. butter until tender and golden brown. Remove and keep warm.

In a large bowl, whisk the eggs, milk, salt and pepper. Stir in cheese and onion mixture. Melt remaining butter in the skillet; tilt pan to evenly coat. Add egg mixture. Bake at 350° for 8-10 minutes or until nearly set.

Top with potatoes; bake for 3-5 minutes or until eggs are completely set. Let stand for 5 minutes. Cut into wedges.

tasteofhome.com

FROTHY MEXI-MOCHA COFFEE



PREP/TOTAL TIME: 15 MIN
YIELD: 4 SERVINGS

- 1 cup packed brown sugar
- 4 oz. semisweet chocolate, chopped
- 2 orange peel strips (1 to 3 in.)
- 1/2 tsp. ground cinnamon
- 1/4 tsp. ground allspice
- 3 cups hot strong brewed coffee
- 1/2 cup half-and-half cream, warmed
- Optional garnishes: cinnamon sticks, orange peel and whipped cream

Place the first five ingredients in a blender; cover and process until chocolate is finely chopped. Add coffee; cover and process for 1-2 minutes or until chocolate is melted. Transfer to a small saucepan; heat through.

Return mixture to blender; add cream. Cover and process until frothy. Strain, discarding solids; serve in mugs. Garnish with cinnamon sticks, orange peel and whipped cream if desired.

tasteofhome.com

HONEY-ORANGE RICE PUDDING

PREP: 10 MIN. COOK: 35 MIN
YIELD: 4 SERVINGS

- 3-1/2 cups 2% milk
- 2/3 cup uncooked arborio rice
- 1/4 cup sugar
- 1/4 cup plus 2 Tbsp. honey, divided
- 2 tsp. grated orange peel
- 1/4 tsp. salt
- 1 tsp. vanilla extract
- 1/4 tsp. ground cinnamon
- 1/3 cup pistachios

In a large saucepan, bring the milk, rice, sugar, 1/4 cup honey, orange peel and salt to a boil. Reduce heat. Simmer, uncovered, for 30-35 minutes or until rice is tender and pudding is thickened, stirring occasionally.

Stir in the vanilla, cinnamon and remaining honey. Serve warm or cold. Sprinkle with pistachios.

tasteofhome.com

COOKS WHO CARE

A DOWNPOUR OF DINNERS

A New York woman turns a baby shower into a freezer-stocking event

Carrie Carney, left, and Lori Randles

Do you or someone you know cook for the benefit of a local charity or other nonprofit organization? Send your story to editors@tasteofhome.com

MORE!

Join the Cooks Who Care community and read many more uplifting stones at cookswhocare com

It's no secret that most new moms feel overwhelmed when bringing a baby home. **Carrie Carney** of North Tonawanda, NY, knew her friend, **Lori Randles**, would be no different. And considering Lori has multiple sclerosis, Carrie figured her friend might face challenges other new moms don't.

To help Lori in those first few weeks, Carrie organized a dinner shower. Lori's friends and mother arrived with casseroles, lasagna, soup and more to freeze and have on hand for the hectic days ahead. Carrie contributed a favorite *Taste of Home* dish, Meatball Sub Casserole.

"I have a 4-year-old and a 2-year-old, and I knew how difficult those first weeks with a baby can be," says Carrie. "I would have loved to have had a freezer full of meals to pull out for dinner. Many of the shower guests said they wished someone had thrown them a dinner shower when they were expecting."

Lori was a very happy recipient of Carrie's kindness. "It helped me relax knowing I'd have one less thing to worry about after the baby was born," says Lori, who welcomed son Jackson in January of last year. "What mother doesn't want the gift of time?"

Lori, who has lived with MS since 2005, says fatigue brings on flare-ups, and taking care of a newborn definitely creates fatigue.

"Having the meals was such a relief to my daily routine and allowed me more rest, so I never encountered any physical side effects," she says. "The dinner shower was a real lifesaver."

CARRIE'S TIP

"Here's how I modify this casserole for freezing: I spread the cream cheese mixture over the bread, top with store-bought meatballs and the 1/2 cup cheese, then pop in the freezer. I also freeze the reserved 1-1/2 cups mozzarella in a resealable freezer bag. When ready to use, I thaw the casserole in the fridge all day. Then I pour the jar of sauce over the casserole (omitting the water and garlic), sprinkle with reserved cheese and bake as directed."

meatball sub casserole

"This casserole has the rich flavor of the sandwiches without the mess."

Gina Harris // SENECA, SC

PREP: 40 MIN. BAKE: 30 MIN.
YIELD: 6 SERVINGS

1/3 cup chopped green onions
1/4 cup seasoned bread crumbs
3 Tbsp. grated Parmesan cheese
1 lb. ground beef
1 loaf (1 lb.) Italian bread, cut into 1-in. slices
1 pkg. (8 oz.) cream cheese, softened
1/2 cup mayonnaise
1 tsp. Italian seasoning
1/4 tsp. pepper
2 cups (8 oz.) shredded part-skim mozzarella cheese, divided
1 jar (28 oz.) spaghetti sauce
1 cup water
2 garlic cloves, minced

In a bowl, combine the onions, crumbs and Parmesan cheese. Add the beef and mix well. Shape into 1-in. balls; place on a greased rack in a shallow baking pan. Bake at 400° for 15-20 minutes or until no longer pink.

Meanwhile, arrange bread in a single layer in an ungreased 13-in. x 9-in. baking dish (all of the bread might not be used).

Combine the cream cheese, mayonnaise, Italian seasoning and pepper; spread over the bread. Sprinkle with 1/2 cup mozzarella.

Combine the sauce, water and garlic; add meatballs. Pour over cheese mixture; sprinkle with remaining mozzarella. Bake, uncovered, at 350° for 30 minutes or until heated through.

taste of home FIELD EDITORS

Taste of Home's enthusiastic team of volunteer editors from across the U S and Canada share recipes, t ps and more with our staff and on line community Take a look maybe one of them lives in your neighborhood!

ALABAMA
Mary Dixson, Decatur
Lisa Francis, Elba
Mary Alice Brackin, Florence
Peggy Key, Grant
Julie Willquette, Hartselle
Charlotte McDaniel, Jacksonville
***Lisa Allen**, Joppa
Laura Tessier, Madison
Gloria Lowther, Mobile
Roxana Quarles, Ralph
Noble Yeager, Tuscaloosa

ALASKA
***Stacy Patrick**, Anchorage
Cindi Paulson, Anchorage
Waunita Ann Roggenbuck, Anchorage
Carol Ross, Anchorage
***Rachel G ham**, Eagle River
Anna Free, Fairbanks
Marg Austin, North Pole

ARIZONA
Diane Hernandez, Buckeye
Sue Ross, Casa Grande
Lynne Beykirch, Green Valley
Diane Thompson, Nutrioso
Nicole Clayton, Prescott
Ann Perry, Sierra Vista
Edna Coburn, Tucson
Kristine Marriotti, Vail
Linda Lambert, Wittmann
Kelly Ann Gray, Yuma
***Trudy Schuett**, Yuma

ARKANSAS
Carolyn Kyzer, Alexander
Linda Emery, Bearden
Ioia Egle, Bella Vista
Nicki Evans, Conway
Eva Hickman, Crossett
Frances Owens, El Dorado
Bettie Hartman, Fayetteville
Judy M ie, Fort Smith
Jacqueline Wilson, Gravette
Renee Gee, Hamburg
Deborah Lindley, Little Rock
Patti Stobaugh, Russellville
Donna Long, Searcy
***Awynne Thurstenson**, Siloam Springs
Jeannie Mu en, Springdale
Judith Gordon, Texarkana
Glenda Adams, Vanndale

CALIFORNIA
Peggy Louise Pruneau, Auberry
Keri Scofield Lawson, Brea
***Steven Loeffler**, Camanlo
Susan Edwards, E Dorado
***Evelyn Moore**, Elk Grove
***Kar ee McCreery**, Escondido
Jolie Miller, Fallbrook
Lisa Bacon, Fontana
***Trudy Lewis**, Helendale
Kim White, Huntington Harbour
Tina Fox, Lake Arrowhead
***Victoria Bonilla Leavitt**, Lake View Terrace
Shirley Goehring, Lodi
Alcy Thorne, Los Molinos
Laurie Mace, Los Osos
***Nancy Piano**, Nevada City
Marina Castle, North Hollywood
Lorris Marks, Oxnard
Jamie Concannon, Plymouth
***Jessica Miller**, Red Bluff
H. Ross Nias, Salinas
Ken Churches, San Andreas
Annette Traverso, San Rafael
Tiffany Mitchell, Susanville
Jacky Walker, Sylmar
***Sheila Murray**, Tehachapi
Mary Jane Cantrell, Turlock
Tracy Gomez, Vacaville
Billie Moss, Walnut Creek
Claire Kindel, W Sacramento

COLORADO
Lee Mason, Aurora
Judith M ller, Aurora
Rally Van Ostrand, Aurora
Janet Lebar, Centennia
Nancy Schmidt, Center
Shelly Korell, Eaton
Jennifer Pingrey, Denver
Ruth Fury, Dove Creek
Audrey Benson, Flagler
***BJ Snyder**, Fort Collins
Cheri Eby, Gunnison
Tammy Scott, Gunnison
Phyllis Herlocker, Highlands Ranch
***Crystal Jo Bruns**, Iliff
Jo Ann Honey, Longmont
Rebecca Wilson, Longmont
Christine Halandras, Meeker
Trina Benson, Stratton
Naomi Gidd s, Two Buttes
Lucy Meyring, Waiden
Betty Sitzman, Wray

CONNECTICUT
Bianca Noiseux, Bristol
Betty Sparks, Bristol
Alayne Washburn, Bristol
Jill Fellows, Coventry
Ellen Baczek Amodeo, Derby
***Lynn Faria**, Meriden
Chava Karlovich, Monroe
Dennis Vitale, New Preston
***Heidi B iotti**, Newington
Angela Browning, Newton
Sue Smith, Norwalk
Chris Dolan, Seymour
Ruth Harturian-Alumbaugh, Willimantic

DELAWARE
Beth Satterfield, Dover
Jan Walls, Dover
Peggy West, Georgetown
Lisa Spiegel Westbrook, Georgetown
Dot Swain, Milford
Cynthia Bent, Newark
Kimberley Pitman, Smyrna

FLORIDA
Kelly Ward Hartman, Cape Coral
Gai Buss, Citrus Springs
Robin Preston, Coral Gables
Ellen Folkman, Crystal Beach
Deborah Amrine, Fort Myers
Sarah Haangel, Fort Myers Beach
Marjorie Carey, Freeport
Julia Livingston, Frostproof
Lillian Jurow, Gainesville
Lynn Newman, Gainesville
Nancy Larkin, Maitland
Laura Wheeler, Malone
Allison Loo, Merritt Island
D ane Hixon, Niceville
Pat Hockett, Ocala
Katrina Cook, Okeechobee
***Barbara Calucci**, Orange Park
Rosalia P stone-Zafonte, Pembroke Pines
Sa Schwartz, Pembroke Pines
Amanda Beveard, Plant City
Kerry Dingwall, Ponte Vedra
Marsha Manley, Sebring
Judy Batson, Tampa
Kathy Kruse, Thonotosassa
Julie Hayden, Winter Park

GEORGIA
Ann Chan, Atlanta
Sarah Johnston, Augusta
Hannah Lamb, Austell
Colette Jaworski, Buford
***Kristen Gamet**, Cumming
Jacqueline Graves, Cumming
Susan Auten, Dallas
Joyce Kramer, Donalsonville
Maureen Miller, Douglasville
Kay Rainwater, Fayetteville
Henrietta Brumbaugh, Hiawassee
Merle Bates, LaGrange
Janis Garrett, Macon
Carolyn Griffin, Macon
***Lynne German**, Norcros
Pat McLendon, Roswell
Laura Dierking, St. Marys
Tina Gay, Statham

HAWAII
Sharon Aweau, Kapolei
Shirley Watanabe, Kula

IDAHO
Mandy Saras, Boise
Donna Shipley, Boise
Gienna Tooman, Boise
Betty Albee, Buhl
Renae Moncur, Burley
Robin Falck, Eagle
Trisha Kruse, Eagle
Kelly Reed, Eagle
Shannon Crowther, Franklin
Renda Smith, Idaho Falls
Cindy Warth, Lapwai
John Nydegger, Lewiston
Donna Wall, Nampa
Raymonda Furness, Newdale
Allison Maratz, Pocatello
Brenda Clark, Rexburg
S gna Hutchison, Weiser

ILLINO S
Amanda Stribling, Atlanta
***Lynn Baugh**, Beecher
Katie Golwitzer, Bradley
Marjorie Lampe, Campbell Hill
Jann Braun, Chatham
Stephanie Ward, Chicago
Rosella Bauer, Cissna Park
Diane Jones, El Paso
***Beckie Butcher**, Elgin
***Linda Vogel**, Elgin
Denise Albers, Freeburg
Andrea Johnson, Freeport
Sue Mackey, Galesburg
Helen Suter, Golconda
Dixie Terry, Goreville
Barbara Wrobiewski, Groveland
Kristi Starbuck, Highland
***Audrey Langer**, Highland Park
Kathy Hawkins, Ingleside
***Heather Bredler**, Laura
Mary Houchin, Lebanon
Millie Vickery, Lena
Sheri Myers, Mackinaw
Beverly Nash, Manito
Kim Marie Van Rheenen, Mendota
Christina Calvino, Orland Park
Donna Musser, Pearl City
***Colette Buehl**, Pekin
Janet Mooberry, Peoria
Ann Schilling, Peoria
Florence Grawe, Quincy
Evelyn Kennell, Roanoke
Michele Tungett, Rochester
Margie Deiter, Rockford
Debbie Fisher, Royalton
Donetta Brunner, Savanna
Amber Sampson, Somonauk
JoAnn Burns, South Wilmington
Diana Belike, Streamwood
Leona Kuhns, Sullivan
***LaVonna Sechrest**, Urbana
***Alexandra Romanov**, West Frankfort
Deanna Markos, Western Springs
Patricia Rutherford, Winchester
Christina McKenzie, Winthrop Harbor
***Brigette Schroeder**, Yorkville

INDIANA
***Jennifer K nser**, Avoca
Fancheon Resler, Bluffton
Martha Fehl, Brookville
Theresa Scott, Brownsburg
Brand Fentress, Chandler
Amy Church, Coatesville
Nancy Johnson, Connersville
Carole Boyer, Converse
Sonia Croucher, Decatur
Nancy Jo Leffler, Depauw
Shawn Robey, Evansville
Dolores Lueken, Ferdinand
Nancy King, Greenfield
Edna Hoffman, Hebron
Carolyn Gochenaur, Howe
Donna Lisby, Indianapolis
Pauline Miller, Indianapolis
Kathy Allen, Knox
Alma Dinsmore, Lebanon
***Lisa Newcomb**, Lowell
Norene Wright, Manilla
Harriet Stichter, Milford
***Karen Stromske**, Moores Hill
Joan Truax, Pittsboro
Karen Owen, Rising Sun
Bernadine Stine, Roanoke
***Corey Mescher**, Sellersburg
Cynthia Kolberg, Syracuse
Erin D Pierro, Terra Haute
Maryellen Hays, Wolcottville
Ruth Burrus, Zionsville

IOWA
Janene Misak, Bettendorf
***Monica Osterhaus**, Council Bluffs
Midge Scurlock, Crestor
Eunice Stoan, Decorah
***Donavon Nelson**, Dubuque
***Kathleen Felton**, Fairfax
Sharon Mensing, Greenfield
Linda Mullan, Guernsey
Tammy Neubauer, Ida Grove
Salina Bontrager, Kalona
Shirley Hochstedler, Kalona
Audrey Groe, Lake Mills
Patricia Staudt, Marble Rock
Mavis Diment, Marcus
Wendy Taylor, Mason City
Becky Ruff, McGregor
Deb Earleywine, Missouri Valley
Sherry Adams, Mt. Ayr
Jo Groth, Plainfield
Robin Patten, Prescott
Sharon Holdiman, Waterloo
Dorothy Jennings, Waterloo
Marion Karlin, Waterloo
Tami Abernathy, Waverly
Jack Spratt, Webster City
Leona Luecking, W. Burlington
Gayle Olson, Winfield

KANSAS
Myra Innes, Auburn
Cr sty Davis, El Dorado
Karen Ann Bland, Gove
Margaret Shauers, Great Bend
Heather Campbell, Lawrence
Kathy Kittell, Lenexa
Jeanette Urbom, Louisburg
Mandy Fox, Manhattan
Tina Elsey, Minneola
Pam Rhodes, Mullinville
***Paula Larson**, Nortonville
Peggy Paul, Olathe
***Susan Wolfe**, Olathe
***Kandy Amerson**, Prairie Village
Pat Habiger, Spearville
Merrill Powers, Spearville
Melanie Eddy, Syracuse
Angela Oelschlaeger, Tonganoxie
Linnea Rein, Topeka

KENTUCKY
***Tammy Baker**, Bowling Green
Kerrie Rymer, Cecilia
Tammy Hensley, Canmer
Lucille Terry, Frankfort
Carlene Jolley, Fulton
***Virginia Johnson**, Lagrange
***Jeanie O'Bryan**, Leander
Linda Bair, Liberty
Sherry Huisman, Louisville
Amy Smalley, Louisville
***Angie Steele**, Madisonville
Naomi Cross, Millwood
Sally Grisham, Murray
Christine Johnson, Ricetown
Teresa Shofner, Stanford
Connie Bryant, Wallingford
Anna Jean Allen, West Liberty
Mary Casey-Sturk, Wilder
Ju Evely, Wilmore

LOUISIANA
Doris Rowlands, Baton Rouge
Sundra Hauck, Bogalusa
Blanchie Morrison, Elmer
Edith Betz, Ethel
Peggie Brott, Fort Polk
Brenda Melancon, Gonzales
Pam Holloway, Marion
Kathleen Drott, Pineville
Betty Janway, Ruston
Codie Ray, Tallulah
Tonya Fitzgerald, West Monroe

MAINE
Kathi Grenier, Auburn
Emily Chaney, Blue Hill
Jan Buck, Buckfield
Audrey Nemeth, Chesterville
Kami Horch, Frankfort
Lee Ann Lowe, Gray
***Moira McGarry**, Madison
Susan Kanak, Moody
Cheryl Greeley, Pittsfield
Sheila Montgomery, Rockland
Joyce Weymouth, St. Albans
Pam Brooks, South Berwick
Heidi Harrington, Steuben
Brenda Deveau, Van Buren

MARYLAND
Beverly Sprague, Baltimore
Margaret Adina O Bryon, Bel Air
***Kathy Kirchoefer**, Bowie
Alice Krohn, Catonsville
Priscilla Weaver, Hagerstown
Julia Mascardo, Laure
Debbie Wilkerson, Lusby
Charles Keating, Manchester
Rosemary Pryor, Pasadena
Judith McGhan, Perry Hall
Barbara Davis, Salisbury
***Maribeth Beringer**, Taneytown
Betsy Hedeman, Timonium

MASSACHUSETTS
***Pam Moormann**, Beverly
Joanie Elbourn, Gardner
Arden Billings, Greenfield
Christine Omar, Harwich Port
Charlotte Baillargeon, Hinsdale
***Ann Sheehy**, Lawrence
Jessica Costello, Leominster
Mary West, Marstons Mills
Maria Mulligan, Methuen
Nancy Lore, Rockland
Maria Regakis, Somerville
Veronica Lamb, South Easton
Kaye Gonch, Sudbury
Judith Sumner, Worcester

MICHIGAN
Patricia Thornet, Alto
Donna Mantha, Augusta
Ted Pottle, Berrien Springs
Peggy Burdick, Burlington
Lynn Miracle, Burton
Shirley De Lange, Byron Center
Teri Rasey, Cadillac
Trac Filpus, Chassell
Diane Pickel, Comstock Park
Jill A evato, Dearborn
Jayne Monroe, Dearborn
Connie Simon, Durand
Susan Falk, Eastpointe
Marti VanOrder, Evart
Casey Stellini, Grand Junction
***Vick Roelofs**, Grand Rapids
Barb Ru s, Grandville
Jackie Riley, Holland
Anne Heinonen, Howell
Linda Knoll, Jackson
DiAnn Mai ehan, Kentwood
Crystal Pasciak, Lake Orion
Marcy Cella, Lanse
K mberly Fought, Livonia
Virginia Ferris, Lyons
Geraldine Grisdale, Mt. Pleasant
Shirley Beachum, Shelby
Jessie Strobbe, Smiths Creek
Kathy Dorman, Snover
Marsha Ransom, South Haven
Dona Erhart, Stockbridge
Tahnia Fox, Trenton
Winifred Winch, Wetmore
***Jane Dykstra**, Zeeland

MINNESOTA
Joan Taylor, Adrian
Diane Penning, Alden
Linda Nilsen, Anoka
Barbara Wellnitz, Ashby
Patricia Axelsen, Aurora
***Faith Ford**, Big Lake
Sandy McKenzie, Braham
Judi Oudekerk, Buffalo
Mary Kay Morris, Cokato
Ann Botten, Courtland
Marlene Muckenhirn, Delano
Connie Johnson, Detroit Lakes
Tami Escher, Dumont
Renee Schwebach, Dumont
Helen Cluts, Eden Prairie
Deanna Richter, Elmore
***Pam McColly**, Franklin
Julianne Johnson, Grove City
Katie Koziolek, Hartland
Mary Jo O Brien, Hastings
***Joyce Moynihan**, Lakeville
Zia McNeal, Maple Grove
Detty Egge, Pelican Rapids
Julie Herrera-Lemler, Rochester
Kari Rosenow, Roseau
LaVonne Hegland, St. Michael
Tracey Schley, Sherburn
Mandy Fox, Trenton
Dianne Bettin, Truman
Dawn Fagerstrom, Warren
***Lisa Olson**, Waverly
Bethel Walters, Willow River
***Kay Schuch**, Winthrop

MISSISSIPPI
Kallee Twiner, Brandon
DeLois Douglas, Charleston
Shirley Glaab, Hattiesburg
Nancy Jernigan, Laurel
Linda Flinn, Louisville
Rita Futral, Starkville

MISSOURI
Barbara Lovercamp, Alma
Linda Wilson, Anderson
***Debbie Johnson**, Centertown
Sasha Cummings, Hazelwood
Brenda Schmitz, Holts Summit
Julie Sterchi, Jackson
***Judy Rush**, Kansas City
Virginia Watson, Kirksville
Karren Chamberlain, Linn Creek
Bernice Morris, Marshfield
Sonya Blow, Nixa
Tammy Breen, O'Fallon
***Tracey Kelly**, O'Fallon
Mike Niedringhaus, O'Fallon
***Andrea Shaw**, Osage Beach
Marietta Slater, Thayer
Judy Marshall, Waverly

MONTANA
Donna Mantha, Augusta
Dixie Lee Harmon, Bainville
Nancy Fettig, Billings
***Edna Utter**, Conner
Gail Kuntz, Dillon
Jan Root, Grass Range
Carolyn Weinberg, Hardin
Beverly Stiger, Helena
Jay Maynard, St. Ignatius
Doris Galleske, Sidney
Carol Dome, Swan Lake
Janet Loomis, Terry
Deborah Schwarz, Terry

NEBRASKA
Ellen Teter, Arapahoe
Bonnie Myers, Callaway
Ina Schmitken, Elkhorn
Alice Tatro, Geneva
Deb Waggoner, Grand Island
Dawn Lundgren, Lexington
Tami Kuehl, Loup City
Jenny Hughson, Mitchell
Judy Kamalieh, Nebraska City
Julie D M rico, Omaha
Judy Katskee, Omaha
Amy Sauser, Omaha
***Lisa Johnson**, Pender
Susan O Brien, Scottsbluff
Jane Youngs, Scottsbluff
Dee Falk, Stromsburg
Betty Ruenholl, Syracuse

NEVADA
Becky Heidenbrand, Carson City
Karen Sikora, Dayton
Jenece Howard, Elko
Denise Youles, Fallon
Rebecca Jones, Henderson
Sandi Vanthoff, Henderson
Barbara Murphy, Incline Village
Nancy Beckerbauer, Las Vegas
Sharon Peterson, Las Vegas
Cheri Johnson, Reno

NEW HAMPSHIRE
Nancy Gaver, Brookfield
***Kim Forni**, Claremont
Karen Clough, Danville
Colleen Palmer, Epping
Linda Harrington, Hudson
Inge Schermerhorn, Kingston
***Anna Anderson**, Lisbon
***Tricia Stratton**, Manchester
Margaret Drye, Plainfield
Tracy Weber, Swanzey
***Sarah Sanville**, Troy

NEW JERSEY
Mary Fletcher, Bloomfield
Cathy LaGuardia, Bloomsbury
***Nancy Zimmerman**, Cape May Court House
***Linda Skelcy**, Cranford
Diane Juco, Edison
***Debiana Casterline**, Egg Harbor Township
Brittany Guerin, Englewood
Helga Schlape, Florham Park
Gail Sutphen, Fords
***Nancy O'Connor**, Glen Ridge
Jennifer Gianetti, Hillsborough
Sally Treanze, Hillsborough
Roberta Strohmaier, Lebanon
Kelly Williams, Morganville
***Janie Zirbser**, Mullica Hill
Susan Smith, Ocean View
Nadine Frank, Parsippany
Stephanie Hanisak, Port Murray
Marie Forte, Raritan
Nancy Negvesky, Somerville

NEW MEXICO
Catherine Hayes, Albuquerque
***Marsha Postar**, Albuquerque
Molly Seidel, Edgewood
Pamela Huntley, Grants
Katharine Fly, Clovis
Carol Mead, Los Alamos
Terri Kearns, Roswell
Alpha Wilson, Roswell

NEW YORK
Sandy Starks, Amherst
Marilee Merle, Attica
***Judy Doepel**, Ballston Lake
***Rose Rodwell**, Bergen
Judy Losecco, Buffalo
Nancy Breen, Canastota
***Sue McCormick**, Cheektowaga
Margaret Gage, Cherry Valley
Michele Van Dewerker, Cherry Valley
***Laura Eads**, Clifton Park
Rebecca Gage, Cobleskill
***Tiffany Wacaser**, Cortlandt Manor
Anne Merrill, Croghan
***Susan Stetzel**, Gainesville
Janice Arnold, Gansevoort
Karen Buhr, Gasport
Helen Phillips, Horseheads
***Rhonda Rhodes**, Hudson Falls
***Joanna Iovino**, Kings Park
Cheryl Barney, Le Roy
Mary Malinowski, Lee Center
Frances Boise, Marion
Lucia Johnson, Massena
***Kimberly Ludvick**, Newburgh
***Linda-Ann Wargo**, North Massapequa
Estelle Keefer, Olean
Andrea Holcomb, Oxford
Darlene Markham, Rochester
***Kelly Woods**, Schenectady
Kristine Chayes, Smithtown
***Jeanne Harris**, South New Berlin
Penny Sands Ferska, Staten Island
***Ann Winchester**, Unadilla
Susan Seymour, Valatie
Harmony Tardugno, Vernon Center
Kathy Anderson, Wallkill

NORTH CAROLINA
***Tracy Moneyhun**, Asheville
***Wendy Butner**, Cameron
Cindy Winter-Hartley, Cary
Katie Sloan, Charlotte
***Bonnie Blanton**, Forest City
Mary Lou Robison, Greensboro
Paula Chewning Walls, Greenville
Sherri Matthews, Henderson
***Margie Kirkman**, High Point
Linda Thompson, High Point
Debra Jacobs, Nebo
Jane Needham, River Bend
Hilda Pardue, Ronda
Dorothy Baker, Southern Pines

NORTH DAKOTA
Jeri Dobrowski, Beach
***Holly Laverdure**, Cando
Rita Christianson, Glenburn
Patricia Burris, Grand Forks
Ann Marie Moch, Kintyre
Marshelle Greenmyer-Bittner, Lisbon
Lisa Morman, Minot
Lois Flaten, Ray
Carla Hodenfield, Ray
Marilyn Hodenfield, Ray
Sarah Goetz, Richardton
Lillian Domres, Towner
Elmeda Johnson, Williston
Trish Gehlhar, Ypsilanti

OHIO
Doris Taekett, Alger
Sharon Coxe, Bellville
Bev Spain, Bellville
David Klein, Berkey
Diane Turner, Brunswick
Catherine Burcham, Chesapeake
Sherry Masters, Cincinnati
Kimberly Rice, Cincinnati
Ruth Stoops, Cincinnati
***Karilee Hayden**, Dayton
Kim Wallace, Dennison
***Jacqueline Vetter**, East Liverpool
Shelby Bratt, Findlay
Freda Becker, Garrettsville
Carole Finney, Harrisville
Betty Spencer, Hopedale
Catherine Dawe, Kent
Aimee Shugaman, Liberty Township
Linda Miller, Lowell
***Shannon Arthur**, Lucasville
Trudi Bobst, Lucasville
Debra Dohy, Massillon
Diane Shipley, Mentor
Ben and Arle Coblentz, Millersburg
Kelly Hoffee, Millersburg
Polly Coumos, Mogadore
Leah Wolfe, Newark
Marilyn Bick, Norwalk
***Carol Bowles**, Oxford
Julie Mosier, Perrysville
Shirley Heston, Pickerington
Eldora Willford, Plymouth
Rachel Strong, Rittman
Dolores Ann Thorp, Salineville
Robert Breno, Stongsville
***Susan Kieboam**, Streetsboro
Phyllis Jarman, Warren
***Vikki Rebholz**, West Chester
Lavonn Bormuth, Westerville
Pat Waymire, Yellow Springs

OKLAHOMA
Denise Vineyard, Ardmore
Jennifer Dillard, Cleveland
Judie Thurstenson, Colcord
Barbara Shephard, Edmond
Peggy Goodrich, Enid
Kay Curtis, Guthrie
Stacey West-Feather, Jay
Donna Brockett, Kingfisher
Nancy Johnson, Laverne
***Linda Foreman**, Locust Grove
Rebecca Liao, Oklahoma City
***Mariesa McNeill**, Oklahoma City
Marcia Nelson, Ponca City
***LaDonna Reed**, Ponca City
Christine Eilerts, Tulsa

OREGON
Susan Snyder, Condon
Lynda Byrd, Dallas
Sherri Ann Gentry, Dallas
***Sydney Thompson**, Dayville
Lu Ann Kessi, Eddyville
Deb Darr, Falls City
Naomi Pollard, Gladstone
Mickey Turner, Grants Pass
Stephanie Hutchinson, Helix
Grace Dickey, Hillsboro
Leann Meeds, Klamath Falls
Cathee Bethel, Lebanon
Sandra Geissel, Milton-Freewater
Carolyn Allison, Pleasant Hill
Lynn Hartigan, Portland
Courtney Scott, Portland
***Mary Anne Thygesen**, Portland
***Ashleigh Gilbert**, Redmond
Krista Frank, Rhododendron
Laura Nickles, Rosebury
Darlene Branden, Salem
Carol Baker, Summerville
Marie Hattrup, The Dalles
Dala Johnson, Tualatin
Earlene Ertelt, Woodburn
Marilyn Paradis, Woodburn

PENNSYLVANIA
Sharon Allen, Allentown
Barbara McCalley, Allison Park
Betty Claycomb, Alverton
Millie Rogers, Annville
Phillip Rummel, Belleville
***Kristi Bestwick**, Butler
Janice Burkholder, Chambersburg
Jennifer Kelleher, Clarks Summit
Beth Ask, Cogan Station
Clarann Gafrarar, Columbia
Helen Hassler, Denver
Traci Wynne, Denver
Kathleen Schappell, Douglassville
Patty Kile, Elizabethtown
Rita Reifenstein, Evans City
Pat Rimmel, Ford City
Lena Esh, Gordonville
***Marina Pfaff**, Hanover
Charlotte Goldberg, Honey Grove
Lauren Daley, Indiana
Teena Petrus, Johnstown
Tina Repak-Mirilavich, Johnstown
Jenn Porsche, Leola
Laura Stoltzfus, Leola
Deb Moyer, Liberty
Bradley Moritz, Limerick
Patricia Mele, Lower Burrell
Karen Kreider, Manheim
June Sangrey, Manheim
Janet Thomas, McKees Rocks
Joyce Guth, Mohnton
Marlene Barker, Monroeville
Melody Mellinger, Myerstown
Catherine Cremers, Narron
Mary Landis, New Cumberland
Elaine Anderson, New Galilee
Kathy Peters, North Versailles
Angela Kelly, Perkasie
Ann Nace, Perkasie
Joyce Daubert, Pine Grove
Debra Latta, Port Matilda
Alta Rodgers, Pottstown
Charle Sechrist, Red Lion

An asterisk (*) indicates that the Field Editor has an on-line screen name. For a list of screen names, go to tasteofhome.com/screennames

Pat Kreitz, Richland
Romaine Wetzel, Ronks
Darla Germaux, Saxton
***Amy Smith**, Scranton
Lucinda Walker, Somerset
Michelle Wise, Spring Mills
Dan Albaugh, State College
***Cathy Thomas**, State College
***Nancy Foust**, Stoneboro
Dolores Skraut, Summerhill
Sandra Johnson, Tioga
Ray Hoene, Tunkhannock
Michele Astle, Turtle Creek

RHODE ISLAND
Julie Davis, Bristol
Yvette Carozza, Central Falls
***Marcie Louton**, North Scituate
Pat Medeiros, Tiverton
Barbara Lynch, West Warwick

SOUTH CAROLINA
Ruth Marie Lyons, Aiken
Lisa Varner, Charleston
Alaina Showalter, Clover
Brenda Leonard, Columbia
Sue Gies, Custer
Katherine Moss, Gaffney
Jeanie Jenkins, Greenwood
Ollie Jackson, Inman
Claudia Grier, Lancaster
Lillian Heston, Leesville
Philip Hughes, Lexington
Lynn Parnell, Lexington
Loretta Cargol, Myrtle Beach
***Paula Harmon**, N. Augusta
Elizabeth Hunter, Prosperity
Melanie Thurston, Williamston

SOUTH DAKOTA
Joan Antonen, Arlington
NanCee Maynard, Box Elder
***Ellen Schroeder**, Brandon
***Priscilla Mattson**, Brookings
Pam Hofer, Carpenter
Alice Shaffer, Gregory
Nina Vilhauer, Mina
Maxine Smith, Owanka
Annette Hill, Pierre
Lisa Thomsen, Rapid City
Glenda Goldade, Seneca
Frances Poste, Wall
Roxy Wilfahrt, Watertown

TENNESSEE
Sue Ashford, Blountville
Rebecca Horvath, Bluff City
Vivian Walker, Crossville
Jane Brown, Gallatin
Margaret McNeil, Germantown
Kathy Knight, Greeneville
***Candyce Rector**, Hixson
***Stephan Pappas**, Knoxville
Suzanne Whitaker, Knoxville
Sandi Pichon, Memphis
Kathleen Fuller, Murfreesboro
***Brittany Allyn**, Nashville
Tammy Logan, Oak Ridge
Melissa Daniels, Soddy Daisy
Sharon Manus, Smyrna
Andrea Baldan, Unionville

TEXAS
Christine Groves, Archer City
Sarah Woodruff, Austin
Tonya Jones, Brenham
Sue Broyles, Cherokee
Rhonda Cowden, Cypress
***Tammy Marcus**, Cypress
Denise Baumert, Dalhart
Luann Carlson, El Paso
Toni Windham, El Paso
Megan Garcia, Fort Hood
Jeanne Brady, Fort Worth
***Marcia Ramsey**, Garland
Julia Bushree, Georgetown
Susan Garoutte, Georgetown
Pat Stevens, Granbury
Gay Nell Nicholas, Henderson
***Kelly Russell**, Katy
Jamey Krebs, Keller
***Jennifer Reynolds**, Lubbock
Christy Meinecke, Mansfield
***Megan Cornwell**, McKinney
***Jennifer Land**, Midland
***Beverly Nichols**, Midland
Linda Rainey, Monahans
Ann Cousin, New Braunfels
***Joan Hallford**, North Richland Hills
Mary Anne McWhirter, Pearland
Penny Spearman, Pickton
Marilyn Katcsmorak, Pleasanton
Cathy Lammon, Royce City
Mary Lou Roberts, San Angelo
Jackie Fremming, San Antonio
Debbie Roppolo, San Marcos
Billie Jeane Garner, Southlake

UTAH
***Arisa Cupp**, Lehi
Ashley Nelson, Lehi
Edie DeSpain, Logan
Paula Zsiray, Logan
Jen Crozier, Mount Pleasant
Lesli Dustin, Nibley
Arlene Butler, Ogden
Lucile Proctor, Panguitch
***Jessica Cottle**, Richmond
Donna Higbee, Riverton
JoLynn Hill, Roosevelt
Barbara Birk, St. George
Rebecca Baird, Salt Lake City
Gaylene Anderson, Sandy
Debbie Mace, Sandy
Roni Goodell, Spanish Fork
Mary Hollister, Springville
Lynette Zaugg, Syracuse
Stacey Christensen, West Valley City

VERMONT
Patricia Le Blanc, East Hardwick
Virginia Breitmeyer LaPierre, Greensboro Bend
Harriet Dumas, Hartland
Joan Finley, Hartland
Patricia Bixby, Morrisville
***Jennifer Roberts**, S. Burlington
Susan Greenall, Windsor

VIRGINIA
Margaret Wagner Allen, Abingdon
***Cynthia Merse**, Alexandria
Rachel Garcia, Arlington
Dorothy Showalter, Broadway
Teresa Mears, Chincoteague
Esther Shank, Harrisonburg
Carol Strong Battle, Heathsville
Rosemaria Forcum, Heathsville
***Debbie Payne**, Lambsburg
Eugene Presley, Lebanon
***Alissa Keith**, Lynchburg
Angela Lainenbach, Mechanicsville
Stephanie Hoer, Roanoke
***Dana Shelton**, Roanoke
Kyra Pulliam, Stephens City
Meredith Beesing, Suffolk
Carrie Long, Suffolk
Virginia Gentry, Sutherlin
Theresa Morris, Toano
Verdonda Wright, Virginia Beach

WASHINGTON
Bonnie Waliezer, Brush Prairie
***Marcia McFarlane**, Edgewood
Carol Marty, Edmonds
***Jodi Tetzlaff**, Edmonds
Janis Plagerman, Ephrata
Margie Snodgrass, Gig Harbor
Patricia Crandall, Inchelium
Terri Brown, Kent
Perlene Haekema, Lynden
Holly Clouse, Mead
***Julie Butler**, Puyallup
Alice and Jake Weber, Ritzville
Diane Sanderson, Seattle
Aljene Wendling, Seattle
Beverly Kearns, Selah
Marian Platt, Sequim
Carolyn Eastham, South Bend
Nina Hall, Spokane
Marty Rummel, Trout Lake
***Shelly Fitzgerald**, Valley
Janet Brinkman, Vancouver
Lila Scheer, Vancouver
Ann Adams, Waitsburg
Janie Cooper, Waterville
Kristin Van Dyken, West Richard
Tyffany Fries, Yakima

WEST VIRGINIA
Lori Daniels, Beverly
Cheryl Maczko, Eglon
Connie Jo Hamilton, Fairview
Amy Short, Lesage
Jodi Zickefoose, Tallmansville
Terra Rogerson, Wheeling

WISCONSIN
Janelle Lee, Appleton
Sue Gronholz, Beaver Dam
Amy Voights, Brodhead
Gloria Warczak, Cedarburg
***Vicki Rach**, Chaseburg
***Ann Becker**, Clintonville
Ruth Jungbluth, Dodgeville
Kathleen Taugher, East Troy
***Bonnie Hawkins**, Elkhorn
Dennis Dolan, Fitchburg
Stephan Baseley, Fond du Lac
Nancy DeMaster, Fond du Lac
***Lisa Serovy**, Fond du Lac
Bernie Bellin, Franklin
Lisa Feld, Grafton
Jean Ecos, Hartland
***Heide Maginn**, Kenosha
***Rochelle Schmidt**, Kenosha
Donna Gorman, Lone Rock
Holly Basford, McFarland
Gail Sykora, Menomonee Falls
Kelly Huntington, Middleton
Mari Anne Warren, Milton
Anne Alesauskas, Minocqua
Charlene Griffin, Minocqua
Jeanette Pederson, Monico
***Tracy Hoffman**, Montello
Darlene Alexander, Nekoosa
Lois Fetting, Nelson
Chris Kohler, Nelson
Carol Smith, New Berlin
Lauren Heyn, Oak Creek
Judy Skaar, Pardeeville
Kimberly Kronenberg, Pembine
Ardyce Piehl, Poynette
Mark Trinklein, Racine
Susan Klemm, Rhinelander
Linda Rock, Stratford
Doris Sather, Strum
Cora Kosik, Thorp
Liz Giese, West Bend
Mary Steiner, West Bend
Darlis Wilfer, West Bend

WYOMING
Lulu Shuler, Cody
Jo Maasberg, Farson
Ardis Rollefson, Jackson Hole
Lori Coulthard, Laramie
Vera Reid, Laramie
Denise Smith, Lusk
Arlene Zerbst, Newcastle
Bonnie Hiller, Powell
***Rachelle Stratton**, Rock Springs
Carolyn Walton, Smoot
Bobbi Miller, Thermopolis
***Pamela Sinclair**, Worland

ALBERTA
Connie Tiesenhausen, Demmitt
Florence Barnes, Drumheller
Lori Stefanishion, Drumheller
Orien Major, Hinton
Margaret Steacy, Lethbridge
Kathy Scott, Lingle
Karen Bourne, Magrath
Lisa Thomson, Magrath
Ruth Ann Stelfox, Raymond
Redawna Kalynchuk, Sexsmith
Frieda Meding, Trochu

BRITISH COLUMBIA
***Nancy Ossinger**, Chilliwack
Merle Dyck, Elkford
Leigh Moore, Heffley Creek
Deborah Maki, Kamloops
Doreen Martin, Kitimat
Nicole Trudell, Langley
Danielle Belanger, Victoria

MANITOBA
***Joan Airey**, Rivers
Marge Reimer-Toews, Steinbach
Debbie Clark, Winnipeg
Linda Grienke, Winnipeg
***Shelly Zulak-Labay**, Winnipeg

NEW BRUNSWICK
France Couturier, Edmundston
Marilu Hynes, McLeod Hill

NEWFOUNDLAND
Joan Kane, Trinity

NOVA SCOTIA
Lois Bent, Bridgetown
Celine Munroe, Guysborough
Wendy Dowling, Queens County
Kelly Kirby, Westville

ONTARIO
Joannah Jarman, Almonte
***Betty Lambert**, Bracebridge
Mary Ellen Agnew, Dundalk
Enid Stoehr, Emsdale
Nancy Horsburgh, Everett
Linda Russell, Exeter
Wendy Masters, Grand Valley
Janet Tigchelaar, Jerseyville
Sarah Weber, Kitchener
Lois Taylor Caron, London
Nancy Bergeron, North Bay
Elda Hall, Oro Station
Janis Plaurde, Smooth Rock Falls
Raymonde Bourgeois, Swastika
Pat Roberts, Thornton
Sylvia Muir, Toronto
Lynne Wilhelm, West Hill
***Audra Marchand**, Windsor

PRINCE EDWARD ISLAND
Nancy Coughlin, Charlottetown
Tammy Clements, Murray Harbour

QUEBEC
Anne MacWhirter, Hope
Diana Frizzle, Knowlton
Linda Johnson, Pointe Claire

SASKATCHEWAN
Betty Abrey, Imperial
Del Mason, Martensville
Carol Funk, Richard
Val Lefebvre, Rosetown
Norma Harder, Saskatoon
Peggy Gwillim, Strasbourg

INTERNATIONAL
***Sarah Crossland**, Saundy, Retford, England
***Preci D'Silva**, Dubai, UAE

» LOVE *TASTE OF HOME*? WANT TO JOIN OUR TEAM?
Our volunteer Field Editors share recipes, help at Cooking Schools, blog and more. If you would like to be considered, please fill out the easy application form at **www.tasteofhome.com/apply**

RECIPE INDEX
APRIL/MAY 2010

taste of home

NUTRITION FACTS FOR ALL RECIPES AVAILABLE AT TASTEOFHOME.COM/PLUS

APPETIZERS & SNACKS

Artichoke Hearts Romano 75¢ 66
Bacon Blue Cheese Appetizer $1.22 70
Candied Fruit Platter 14
Chocolate-Covered Bacon 67¢ 70
Homemade Guacamole 44¢ 73
Island Vacation Party Mix 92¢ 15
Pretty Stuffed Spring Peas 13¢ 64
Sun-Dried Tomato Hummus 51¢ 47

BEVERAGES

Frothy Mexi-Mocha Coffee 57¢ 77
Lavender Lemonade 16¢ 73
*Spiced Pineapple Cooler 45¢ 15

BREADS, MUFFINS & ROLLS

Bacon Scones 42¢ 69
Basil, Feta & Roasted Pepper Muffins 67¢ 77
Coffee-Nut Muffins 61¢ 62
*Kids' Favorite Blueberry Muffins 23¢ 45

BREAKFAST/ BRUNCH

Bacon Potato Waffles 52¢ 69
*Light Sour Cream Coffee Cake 21¢ 55
Potato & Red Onion Frittata 95¢ 77

CONDIMENTS

Black & Green Olive Pesto 7¢ 46
Cilantro Pesto 16¢ 46
Classic Pesto 57¢ 46
Coffee Barbecue Sauce 20¢ 60
Homemade Croutons 35
Poblano Pesto 39¢ 46

DESSERTS

Cakes & Tortes

Candy Explosion Cake 23
Chocolate Lover's Delight Cake 46¢ 28
Coffee Toffee Cheesecake $1.45 61
Creative Cake 23
*Rhubarb Cake with Lemon Sauce 53¢ 64

Miscellaneous

Bacon Baklava 49¢ 70
*Cappuccino Granita 50¢ 61
*Chocolate Malt Desserts 57¢ 57
Chocolate Peanut Butter Candy 52¢ 15
Giant Flan 24¢ 73
Honey-Orange Rice Pudding 65¢ 77
Lemon Delight Trifle 87¢ 16
Peanut Butter Brownie Trifle 92¢ 17
*Sensational Tiramisu 48¢ 53

Pies & Tarts

*Strawberry-Rhubarb Meringue Pie 55¢ 57

MAIN DISHES

*Apricot-Glazed Pork Tenderloin $1.71 57
*Broccoli-Ham Macaroni $1.51 55
Cassoulet for Today $1.96 48
*Chicken & Vegetable Stir-Fry $1.56 57
Chicken Cordon Bleu Pizza $1.41 43
*Chicken Florentine Meatballs $2.18 53
Coffee-Molasses Marinated Pork Chops $2.43 62
Creamy Pasta Primavera $1.01 65
Easy Enchiladas $1.57 73
Fish with Fennel $7.28 34
Fish Tacos with Avocado Sauce $3.52 65
Genrose's Stuffed Beef Tenderloin $2.83 26
Greek Chicken Pasta $3.34 30
Meatball Sub Casserole $2.38 79
Mom's Fried Rice $1.27 69
*Mushroom Lasagna $1.32 39
Pad Thai Pizza $1.49 32
*Shrimp & Shiitake Stir-Fry with Crispy Noodles $4.20 36

SALADS

Bean & Barley Salad 73¢ 28
*Curried Chicken Salad $2.20 55
Layered Taco Salad $1.37 17
*Southwest Chicken Salad $1.02 32
Steak & New Potato Toss $2.37 67
*Tropical Fusion Salad with Spicy Tortilla Ribbons $1.58 53

SANDWICHES

*Grilled Stuffed Turkey Burgers $1.61 55
*Philly Cheese Fakes $6.26 39

SIDE DISHES

New England Baked Beans 82¢ 47
Sesame Green Beans 56¢ 66

SOUPS, STEWS & CHILI

*Spicy Black Bean Soup 91¢ 53
White Chili $2.13 49

MORE!

COOKING FOR 2?

You'll find pared-down versions of these recipes at **tasteofhome.com/plus**

Apricot-Glazed Pork Tenderloin for Two 57
Creamy Pasta Primavera for Two 65
Curried Chicken Salad for Two 55
Honey-Orange Rice Pudding for Two 77
Philly Cheese Fakes for Two 39
Steak & New Potato Toss for Two 67

*RECIPE INCLUDES NUTRITIONAL FACTS

NOTED COSTS ARE PRICE PER SERVING; IF NO COST IS LISTED, COST WILL VARY

SEE YOUR NAME IN PRINT

Send in your favorite recipe or handy tip, fun idea or photo to share with other readers.

1. It's easy to send us recipes and other submissions. Simply use the convenient form at **tasteofhome.com/submit**.
2. When sending recipes, please be specific with directions, measurements and sizes of cans, packages and pans. Also, please share a few words about the recipe and yourself. (For recipe contest entries, please follow the directions on page 52.)
3. After you send materials, please be patient. Due to the large volume, it can take our small staff several months to review materials. We may hold your material without informing you, but we will let you know if we publish something you submitted. Materials that won't fit in *Taste of Home* may be considered for our Web sites, cookbooks, promotions and other publications.
4. By submitting material for publication, you grant Reiman Media Group, Inc., its parent company, subsidiaries, affiliates, partners and licensees use of the material, including your name, hometown and state. We reserve the right to modify, reproduce and distribute the material in any medium and in any manner or appropriate place. We test recipes submitted to us and reserve the right to alter them as needed. We may contact you via phone, E-mail or mail regarding your submission.
5. To send submissions via regular mail, please address them to: *Taste of Home*, 5400 S. 60th St., Greendale WI 53129. If you have a particular department or feature in mind, please print it on the front of the envelope. You can send recipe cards or photocopies of family cookbooks, and they can be hand-printed or typed on a sheet of paper...whatever is easiest for you. If you would like mailed materials returned, please enclose a stamped, self-addressed envelope.
6. Sending photos? We accept 35mm color prints or high-resolution digital photos. Please submit digital images as jpegs at 300 dpi.

Consumer Information: Reiman Publications may share information about you with reputable companies in order for them to offer you products and services of interest to you. If you would rather we not share information, please write to Reiman Publications Customer Service Mailing List, P.O. Box 5294, Harlan IA 51593-0794.

TASTE OF HOME (ISSN 1071-5878) (USPS 010-444) (Canadian GST No. 876052820 RT). (Canadian Distribution) Publications Mail Agreement No. 40065693. Vol. 18, No. 2, April/May 2010 © Reiman Media Group Inc. 2010. Published bimonthly, by Reiman Media Group, Inc. 5400 S. 60th St., Greendale, WI 53129-1404. Periodicals postage paid at Greendale, WI and additional mailing offices."

Subscription prices in U.S., $19.98 for 1 yr., $29.98 for 2 yrs., $39.98 for 3 yrs. (Canada: 1 yr. $23.98 CDN plus 5% GST or 13% HST, where applicable; international subscriptions: $25.98 per year, U.S. funds prepaid.) Send new subscriptions to P.O. Box 5294, Harlan IA 51593-0794. Allow 4-6 weeks. Canada: P.O. Box 2060 STN Main, Niagra Falls, ON L2E 7M2. Allow 4-6 weeks. Material in this publication may not be reproduced without permission. Printed in USA.

Postmaster: Send address changes to Taste of Home, P.O. Box 5294, Harlan IA 51593-0794." Send undeliverable Canadian addresses to *Canada_UPM_Harlan@cpmx.ca*.

Questions About Your Subscription? Write to Taste of Home Customer Service, P.O. Box 5294, Harlan IA 51593-0794, Canada; P.O. Box 905 STN Main, Niagra Falls ON L2E 7L1, call **1-800/344-6913**, or E-mail **rpsubscustomercare@custhelp.com**. For address changes, include both old and new addresses. If the Post Office alerts us that your magazine is undeliverable, we have no further obligation unless we receive a corrected address within 1 year.

© ConAgra Foods, Inc. All Rights Reserved.

Perfectly
simple.
Simply
perfect.

Enjoy the rich and creamy goodness you expect from
LAND O LAKES® Half & Half in every cup of coffee.

LAND O LAKES®

Where simple goodness begins.®

The LAND O LAKES brandmark is owned by Land O'Lakes, Inc. and is used by license. ©2010 WhiteWave